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GARLICKY MUSHROOM & BACON STUFFED POTATOES

with Caramelized Onion & Mozzarella

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Bacon *
(1 | 2)



Russet Potatoes *
(2 | 4)



Button Mushrooms *
(1 | 2)



Beef Stock Concentrate
(1 | 2)



Shredded Mozzarella *
(1 | 2)
Contains: Milk



Sour Cream *
(1 | 2)
Contains: Milk



Yellow Onion
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Vegetable Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Sugar
(1 tsp | 2 tsp)

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Heat broiler to high. Bring **2 TBSP butter (4 TBSP for 4 servings)** to room temperature. **Wash and dry all produce.** Place **bacon** in a single layer in a large pan over medium-high heat. Cook, flipping occasionally, until crispy, 6–10 minutes. Turn off heat; transfer to a paper-towel-lined plate. **(Don't toss that bacon fat! You'll use it to cook the onion and mushrooms in step 3.)**



While bacon cooks, halve, peel, and thinly slice **onion**. Trim and slice **mushrooms** into ¼-inch-thick pieces. Peel and finely chop **garlic**. Prick **potatoes** all over with a fork; rub with **oil** and season with **salt** and **pepper**. Place on a microwave-safe plate. Microwave for 5 minutes, then carefully flip with tongs. Continue microwaving, checking periodically, until tender, 4–8 minutes more. Set aside to cool slightly.



Meanwhile, heat pan with reserved **bacon fat** over medium-high heat **(if pan is dry, add a large drizzle of oil)**. Add **onion** and a pinch of **salt**; cook, stirring occasionally, until slightly softened, 3–5 minutes. Add **mushrooms**; cook until mixture is browned and softened, 6–8 minutes. **(If onion and mushrooms begin to brown too quickly, lower that heat!)** Stir in **garlic**; cook until fragrant, 30 seconds.



Add **1 tsp sugar (2 tsp for 4 servings)**, **stock concentrate**, and **2 TBSP water (4 TBSP for 4)** to pan. Season with **salt** and **pepper**. Cook until **veggies** are caramelized and jammy, 2–3 minutes more. Remove pan from heat.



Carefully halve **potatoes** lengthwise; fluff insides with a fork. Top each potato half with ½ TBSP **softened butter**, mashing with your fork to combine. Season with **salt** and **pepper**. Place cut sides up on a baking sheet. Top with **veggies** and sprinkle with **cheese**. Broil until cheese is melted and lightly browned, 2–3 minutes. **(Watch carefully to avoid burning. The broiler is a powerful tool!)**



Meanwhile, roughly chop **bacon**. Divide **stuffed potato halves** between plates. Dollop with **sour cream** and sprinkle with **bacon**.