

MUSHROOM PHILLY CHEESESTEAKS

SERVES 2 OR 4

CALORIES: 500/SERVING



Earthy cremini mushrooms in a flavourful marinade topped with pan-fried onions and green bell peppers! This delicious and cheesy sandwich is super easy to prepare and will leave you feeling satisfied.

WHAT YOU'LL NEED

- Large pan Medium pan
- Baking tray

- Oil



WHAT'S INSIDE	2 servings	4 servings
Mushrooms	8-10 oz	16-20 oz
Green pepper	1	2
Onion	1	2
Garlic	2 cloves	4 cloves
Demi baguette	2	4
Vegan cheddar shreds	1/4 cup	1/2 cup
Marinade (M)	2 tbsp	4 tbsp
Dijon mayo	2 tbsp	4 tbsp

Nutrition Facts Valeur nutritive

Per Serving (368 g) pour 1 (368 g)

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Calories 500 % Daily % valeur quotic	
Fat / Lipides 13 g	17 %
Saturated / saturés 3.0 g + Trans / trans 0 g	15 %
Carbohydrate / Glucides 82 g	
Fibre / Fibres 8 g	29 %
Sugars / Sucres 10 g	10 %
Protein / Protéines 18 g	
Cholesterol / Cholestérol 0 mg	0 %
Sodium 980 mg	43 %
Potassium 800 mg	17 %
Calcium 225 mg	17 %
Iron / Fer 4.5 mg	25 %
*5% or less is a little 15% or more is a lot	

OUR PRODUCE IS FRESH SO PLEASE WASH BEFORE USE!



Preheat oven to 350°F. Prep ingredients: thinly slice **mushrooms**, roughly chop **green pepper** and **onion**, and mince **garlic**.



Heat 2 tbsp of **oil** (4 tbsp for 4 servings) in a large pan over medium heat. Once hot, add **mushrooms**, **garlic**, and **mushroom marinade**. Sauté for 8-10 minutes.



Meanwhile, heat 1 tbsp of **oil** (2 tbsp for 4 servings) in a medium pan over medium heat. Once hot, add **pepper** and **onion** and sauté for 8-10 minutes until softened.



Slice buns and spread dijon mayo on cut sides. Add mushrooms, peppers, and onions to each bun and top with cheddar shreds. Place on baking tray and place in oven for 5 minutes to melt cheese, then serve.

*5% ou moins c'est peu 15% ou plus c'est beaucoup