



# VEGAN FIRECRACKER MUSHROOM RICE BOWLS

with Roasted Veggies, Scallions & Sesame Seeds

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



¾ Cup | 1½ Cups  
Jasmine Rice



6 oz | 12 oz  
Green Beans



8 oz | 16 oz  
Button Mushrooms



1 Thumb | 2 Thumbs  
Ginger



2 | 4  
Scallions



4 TBSP | 8 TBSP  
Vegan Mayonnaise



1 tsp | 2 tsp  
Sriracha



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Sesame,  
Soy, Wheat



5 tsp | 5 tsp  
Rice Wine  
Vinegar



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

## VEGAN FIRECRACKER SAUCE

Sweet, savory, and spicy, this fan fave is flavor TNT (and here, it's vegan-friendly!).

PREP: 15 MIN | COOK: 35 MIN | CALORIES: 840





## ALL THE SINGLE LAYERS

The secret to crispy mushrooms? Cook in a single layer and don't stir until they've released their moisture.

## BUST OUT

- Peeler
- Small bowl
- Baking sheet
- Large pan
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)
- Sugar (½ tsp | 1 tsp)



### 1 ROAST CARROTS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Toss on one side of a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack for 10 minutes (**you'll add more to the sheet then**).



### 2 COOK RICE

- Meanwhile, in a small pot, combine **rice, 1¼ cups water (2¼ cups for 4 servings), and a pinch of salt.** Bring to a boil, then cover and reduce heat to low.
- Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 3 PREP

- While rice cooks, trim **green beans** if necessary. Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Peel and mince or grate **ginger** until you have 1 tsp (**2 tsp for 4 servings**). Trim and thinly slice **scallions**, separating whites from greens.



### 4 ROAST GREEN BEANS

- Once carrots have roasted 10 minutes, remove baking sheet from oven. Carefully toss **green beans** on empty side of sheet with a **drizzle of oil, salt, and pepper.**
- Return sheet to top rack and roast until veggies are lightly browned and tender, 12-15 minutes.



### 5 MIX FIRECRACKER SAUCE

- In a small bowl, combine **mayonnaise, Sriracha (use less if you prefer less heat), 1 TBSP sweet soy glaze, 1 tsp vinegar, and ½ tsp sugar (2 TBSP sweet soy glaze, 2 tsp vinegar, and 1 tsp sugar for 4 servings).** (**Be sure to measure the vinegar—we sent more!**)
- Add **water** 1 tsp at a time until sauce reaches a drizzling consistency. Taste and season with **salt and pepper.** Set aside until ready to serve.



### 6 COOK MUSHROOMS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms;** cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Reduce heat to medium; stir in **minced ginger, scallion whites, garlic powder, and a drizzle of oil.** Cook, stirring, until fragrant, 1 minute.
- Remove pan from heat and stir in **remaining sweet soy glaze** until mushrooms are evenly coated. Cover to keep warm.



### 7 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt and pepper.**
- Divide rice between bowls; top with **carrots, green beans, and mushrooms** in separate sections. Drizzle bowls with **firecracker sauce** and garnish with **scallion greens and sesame seeds.** Serve.