



HOISIN SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Sriracha Soy Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 | 2
Sweet Potato



8 oz | 16 oz
Cremini
Mushrooms



1 | 2
Bell Pepper*



¾ Cup | 1½ Cups
Jasmine Rice



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



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!

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 890



10 oz | 20 oz
Chicken Breast
Strips

Calories: 940



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



HELLO







HOISIN SAUCE

Sweet and tangy with a barbecue-like kick

LINE IT UP

To minimize cleanup, line your baking sheet with aluminum foil before adding the hoisin-coated veggies in step 3.

BUST OUT

- Small pot
- Small bowl
- Medium bowl
- Paper towels  
- Baking sheet
- Large pan  
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
(1 tsp | 1 tsp)  
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger**. Dice **sweet potato** into ½-inch pieces. Trim and quarter **mushrooms**. Core, deseed, and dice **bell pepper** into ½-inch pieces.



4 MAKE SRIRACHA SOY MAYO

- While veggies roast, in a small bowl, combine **mayonnaise**, **sour cream**, **soy sauce**, and as much **Sriracha** as you like. **TIP: Start with half the Sriracha, then taste and add more from there if you like things spicy.**




2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **scallion whites** and **1 TBSP ginger** (2 TBSP for 4); cook, stirring, until fragrant, 1 minute.
- Stir in **rice**, **1 ¼ cups water** (2 ¼ cups for 4), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 FINISH VEGGIES


- Once veggies have roasted 15 minutes, remove sheet from oven. (For 4 servings, remove sheet with sweet potato and mushrooms; leave bell pepper roasting.) Using a spatula, toss **sweet potato** and **mushrooms** with **remaining hoisin** and **half the sesame seeds**.
- Return to oven until veggies are tender and glaze is tacky, 5-8 minutes more.

-  Once veggies are tender and glaze is tacky, carefully add **shrimp** or **chicken** to sheet and toss to combine.



3 START VEGGIES


- While rice cooks, in a medium bowl, toss **sweet potato** and **mushrooms** with a **drizzle of oil**, **half the hoisin** (you'll use the rest later), **salt**, and **pepper**. Spread out on one side of a baking sheet.
- Toss **bell pepper** on empty side with a **drizzle of oil**, **salt**, and **pepper**. (For 4 servings, use 2 sheets; roast sweet potato and mushrooms on top rack and bell pepper on middle rack.)
- Roast on top rack until just tender, 15 minutes (veggies will finish cooking in step 5).


-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt**.
- Divide rice between bowls. Top with **sweet potato**, **mushrooms**, and **bell pepper**. Drizzle with as much **Sriracha soy mayo** as you like. Garnish with **scallion greens** and **remaining sesame seeds**. Serve.

 *Shrimp are fully cooked when internal temperature reaches 145°.

 *Chicken is fully cooked when internal temperature reaches 165°.