



# HONEY-MISO SWEET POTATO & 'SHROOM JUMBLE

over Lime Rice with Zucchini & Creamy Chili Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Miso Sauce Concentrate  
Contains: Soy



1 | 2

Red Onion



4 oz | 8 oz

Button Mushrooms



1 TBSP | 1 TBSP  
Sesame Seeds  
Contains: Sesame



¾ Cup | 1½ Cups  
Jasmine Rice



2 tsp | 4 tsp  
Honey



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 oz | 2 oz  
Sweet Thai Chili Sauce



1 TBSP | 2 TBSP  
Fry Seasoning



1 | 2

Zucchini



1 | 2

Sweet Potato



1 | 1

Lime



1 Thumb | 1 Thumb  
Ginger



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



## HelloCustom

2 PERSON | 4 PERSON

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



1½ Cups | 2½ Cups  
Brown Rice

Calories: 900



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 890



HELLO

## HONEY-MISO DRESSING

Sweet, savory, and packed with umami

### GRATE SCOTT!

Raw ginger's flavor is even more warming and pungent than cooked ginger's. The most effective way to get it? Grate it!

### BUST OUT

- Zester
- Grater
- Small pot
- 2 Baking sheets
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **sweet potato** into ½-inch pieces. Trim and halve **mushrooms** (skip if your mushrooms are pre-sliced!). Halve, peel, and cut **onion** into ½-inch-thick wedges. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Zest and quarter **lime**. Peel and grate **ginger**.



### 4 ROAST ZUCCHINI

- Meanwhile, toss **zucchini** on a second baking sheet with a **drizzle of oil**, **remaining Fry Seasoning**, and **salt**.
- Once veggies have roasted 5 minutes, place sheet with zucchini on top rack. Roast until everything is browned and tender, 15-20 minutes more.



### 2 COOK RICE

- 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 to a low simmer. Cook until rice is tender, 15-18 minutes.
  - Keep covered off heat until ready to serve.
- ↻ Swap in **brown rice** for jasmine rice; use **1¾ cups water** (**3½ cups for 4 servings**) and a **pinch of salt**. Cook for 20-25 minutes. (Save **jasmine rice for another use**.)



### 5 MAKE DRESSING & SAUCE

- Meanwhile, in a small bowl, combine **honey**, **miso sauce concentrate**, a **big squeeze of lime juice**, and **ginger** to taste.
- In a separate small bowl, combine **mayonnaise**, **chili sauce**, and a **squeeze of lime juice**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 3 ROAST VEGGIES

- While rice cooks, toss **sweet potato**, **mushrooms**, and **onion** on a baking sheet with a **large drizzle of oil**, **half the Fry Seasoning**, **salt**, and **pepper**. (You'll use the remaining **Fry Seasoning** in the next step.)
- Roast on middle rack for 5 minutes (you'll start the zucchini then).



### 6 FINISH & SERVE

- Once **veggies** and **zucchini** are done, combine on a baking sheet and toss with **honey-miso dressing**.
- Fluff **rice** with a fork; stir in **lime zest** and **1 TBSP butter** (**2 TBSP for 4 servings**). Season with **salt**.
- Divide rice between shallow bowls or plates. Top with **sweet potato and mushroom jumble**. Drizzle with **creamy chili sauce** and sprinkle with **sesame seeds**. Serve with **remaining lime wedges** on the side.