

## **INGREDIENTS**

2 PERSON | 4 PERSON



Miso Sauce Concentrate Contains: Sov



Red Onion



Button Mushrooms



1 TBSP | 1 TBSP Sesame Seeds Contains: Sesame



34 Cup | 11/2 Cups Jasmine Rice



2 tsp | 4 tsp Honey



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



1 oz 2 oz Sweet Thai Chili



1 TBSP | 2 TBSP Fry Seasoning





Sweet Potato





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.

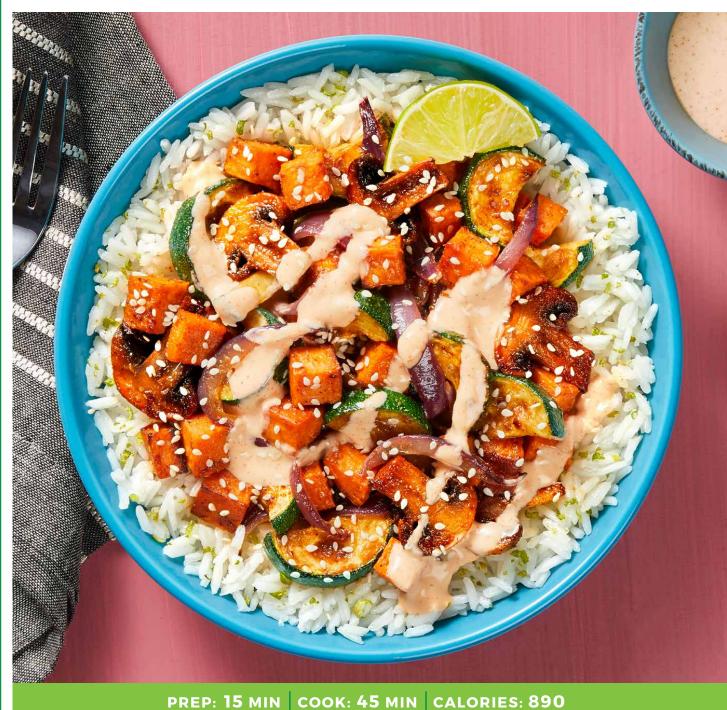


1¼ Cups | 2½ Cups Brown Rice



# **HONEY-MISO SWEET POTATO & 'SHROOM JUMBLE**

over Lime Rice with Zucchini & Creamy Chili Sauce





#### 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
- 2 Baking sheets
- Grater
- 2 Small bowls
- Kosher salt

Small pot

- · 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-inchthick wedges. Trim and halve **zucchini** lengthwise: cut crosswise into ½-inchthick half-moons. Zest and quarter lime. Peel and grate ginger.



#### 2 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 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 13/4 cups water (31/2 cups for 4 servings) and a pinch of salt. Cook for 20-25 minutes. (Save iasmine rice for another use.)



#### **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).



#### **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.



### **5 MAKE DRESSING & SAUCE**

- Meanwhile, in a small bowl, combine honev. 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.



- 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.