

INGREDIENTS

2 PERSON | 4 PERSON



Sweet Potatoes



Red Onion



1 TBSP | 2 TBSP Southwest Spice Blend



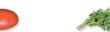
3⁄4 Cup | 1½ Cups



1 2 Veggie Stock Concentrate



4 oz | 8 oz **Button Mushrooms**









Jasmine Rice

Black Beans

4 TBSP | 8 TBSP Vegan Crema Contains: Soy



2 tsp | 4 tsp



Hot Sauce



1.5 oz | 3 oz Blue Corn Tortilla Chips Contains: Sesame



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



HelloCustom

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







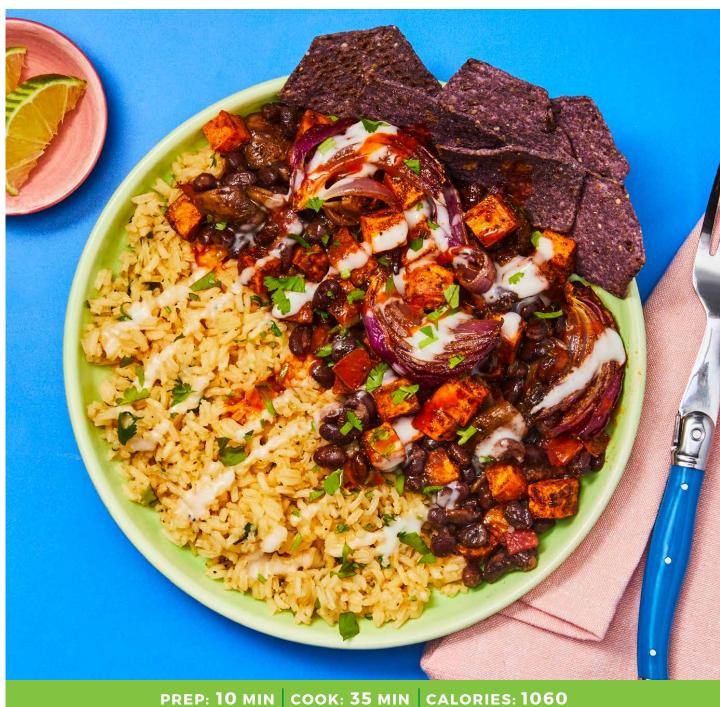
10 oz | 20 oz Bavette Steak



Calories: 1330

VEGAN BLACK BEAN & SWEET POTATO JUMBLE

with Cilantro Lime Rice, Vegan Crema & Tortilla Chips





HELLO

VEGAN CREMA

It's everything you love about a creamy sauce-minus the dairy!

ALL THE SINGLE LAYERS

For crispy, evenly browned veggies. spread them out in a single uncrowded layer in Step 2 so they don't steam!

BUST OUT

- · Baking sheet
- Large pan

• Paper towels 😉 🔄

- Small pot
- Zester
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

(1 tsp | 1 tsp) 😉 😌



1 START PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Dice **sweet potatoes** into ½-inch pieces. Halve, peel, and cut **onion** into ½-inchthick wedges.



2 ROAST VEGGIES

- Toss sweet potatoes and onion on a baking sheet with a large drizzle of oil, Southwest Spice Blend, and a big pinch of salt and pepper.
- Roast on top rack until veggies are tender, 25-30 minutes.



3 COOK RICE

- While veggies roast, in a small pot (medium pot for 4 servings), combine rice. 11/4 cups water (21/4 cups for 4), stock concentrate, 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 use in Step 6.



4 FINISH PREP

- Meanwhile, trim and guarter mushrooms (skip if your mushrooms are pre-sliced!). Dice tomato into 1/2-inch pieces. Roughly chop cilantro. Zest and quarter lime.
- Pat chicken* or steak* dry with paper 6 towels and season generously all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or steak; cook chicken until browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness. 5-7 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



5 COOK MUSHROOMS & BEANS

- Heat a large drizzle of oil in a large pan over medium-high heat. Add mushrooms, tomato, a pinch of salt, and pepper; cook, stirring occasionally, until browned and tender, 5-7 minutes.
- Stir in beans and their liquid; cook until beans are warmed through, 2-3 minutes more.
- Use pan used for chicken or steak here.



6 FINISH VEGGIES & RICE

- Add roasted veggies to pan with mushroom mixture; stir to combine.
- Fluff rice with a fork: stir in half the cilantro and as much lime zest as you like. Taste and season with salt and pepper if needed.
- Thinly slice **chicken** or **steak** against
- the grain; add to pan along with roasted veggies.



7 SERVE

- Divide rice and veggie jumble between shallow bowls in separate sections. Drizzle everything with crema; top with remaining cilantro, a squeeze of lime juice, and as much hot sauce as you like.
- Serve with tortilla chips and remaining lime wedges on the side.
 - Chicken is fully cooked when reaches 165°.
 - *Steak is fully cooked when internal temperature reaches 145°