



# HOISIN SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Chili Soy Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
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 oz | 1 oz  
Sweet Thai Chili  
Sauce



1 TBSP | 1 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



10 oz | 20 oz  
Chopped Chicken  
Breast

Calories: 910

Calories: 960



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 760



HELLO

### CREMINI MUSHROOMS

A younger, petite portobello with a mild mushroom flavor

### LINE IT UP

To minimize cleanup, line your baking sheet with aluminum foil or parchment paper 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** (**skip if your mushrooms are pre-sliced!**). Core, deseed, and dice **bell pepper** into ½-inch pieces.



### 4 MAKE CHILI SOY MAYO

- While veggies roast, in a small bowl, combine **mayonnaise, sour cream, soy sauce**, and as much **chili sauce** as you like. **TIP: Start with half the chili sauce, 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, 1¼ cups water** (2¼ 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 baking sheet from oven. (For 4 servings, remove sheet with sweet potatoes and mushrooms; leave bell peppers roasting.) Using a spatula, carefully toss **sweet potato and mushrooms** with **remaining hoisin** and **half the sesame seeds** (save the rest for serving).
- Return to oven until veggies are tender and glaze is tacky, 5-8 minutes more.

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



### 3 START VEGGIES

- Meanwhile, 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 potatoes and mushrooms on top rack and bell peppers on middle rack.)
- Roast on top rack until veggies are just tender, about 15 minutes (they'll finish cooking in Step 5).



### 6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt**; divide between bowls.
- Arrange **sweet potato and mushrooms** and **bell pepper** over rice in separate sections. Drizzle everything with as much **chili soy mayo** as you like. Top with **scallion greens** and **remaining sesame seeds**. Serve.
- 🍴 Serve **shrimp** or **chicken** atop bowls.

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

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