

INGREDIENTS

2 PERSON | 4 PERSON



Miso Sauce Concentrate Contains: Sov



1 TBSP | 1 TBSP Sesame Seeds Contains: Sesame



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs







1 Thumb | 1 Thumb



Red Onion



Button Mushrooms



34 Cup | 11/2 Cups Jasmine Rice



2 tsp | 4 tsp Honey



1 oz | 2 oz Sweet Thai Chili







Sweet Potato



Fry Seasoning





ANY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP!





2 PERSON | 4 PERSON

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

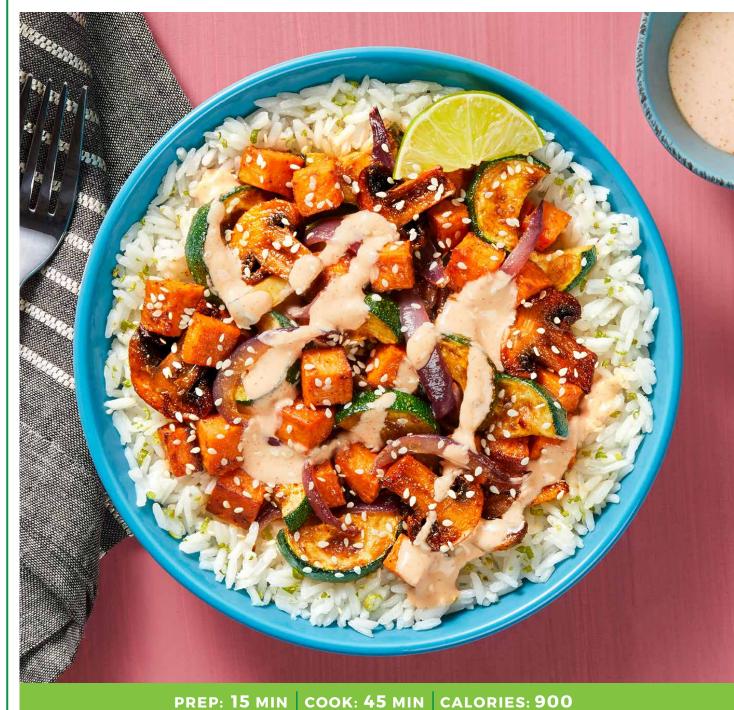


10 oz | 20 oz S Chicken Cutlets



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 Small bowls
- Grater
- Paper towels 🖨
- Small pot
- Large pan 🔄
- · 2 Baking sheets
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) 🕞
- 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 lenathwise: cut crosswise into 1/2-inch-thick 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.



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.
- Pat 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 chicken: cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board to rest.



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.



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 iumble. Drizzle with creamy chili sauce and sprinkle with sesame seeds. Serve with remaining lime wedges on the side.



Slice chicken crosswise. Top rice with chicken along with sweet potato and mushroom jumble.