



# HONEY MISO BROCCOLI & SWEET POTATO DONBURI

with Scallion Rice, a Fried Egg & Sriracha Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



1 | 2  
Sweet Potato



8 oz | 16 oz  
Broccoli



1 | 1  
Lime



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Miso Sauce Concentrate  
Contains: Soy



2 tsp | 4 tsp  
Honey



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 1 tsp  
Sriracha



2 | 4  
Eggs  
Contains: Eggs



ANY ISSUES WITH YOUR ORDER?  
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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  
Shrimp  
Contains: Shellfish  
Calories: 740



10 oz | 20 oz  
Chopped Chicken Breast  
Calories: 810



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 610





HELLO





### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

### BREAK AN EGG

Instead of chasing pieces of broken shell with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

### BUST OUT

- Peeler
- Small pot
- Baking sheet
- Large bowl
- Small bowl
- Large pan
- Paper towels  
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp)  

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and halve **sweet potato** lengthwise; cut crosswise into ¼-inch-thick half-moons. (TIP: For speedier **spud prep**, skip the peeling!) Cut **broccoli** into bite-size pieces if necessary. Quarter **lime**.



### 4 MAKE DRESSING & MAYO

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





### 2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook until slightly softened, 1 minute.
- Stir in **rice**, **¾ cup water** (1½ 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.



### 5 FRY EGGS



- When veggies are almost done, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Once hot, crack **eggs\*** into pan and cover. (For 4 servings, you may want to cook eggs in batches.) Fry eggs to preference. Season with **salt** and **pepper**.

 Use pan used for shrimp or chicken here. 



### 3 ROAST VEGGIES

- While rice cooks, toss **sweet potato** on one side of a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Toss **broccoli** on empty side with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until veggies are browned and tender, 15-20 minutes. TIP: If **broccoli finishes before sweet potato**, remove from sheet and continue roasting sweet potato.

 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, preferably nonstick, pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.




### 6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Add **broccoli** to bowl with **honey-miso dressing**; toss to coat.
- Divide rice between bowls; top with broccoli and drizzle with remaining dressing in bowl. Add **sweet potato** and **fried eggs**. Drizzle with **Sriracha mayo** and sprinkle with **scallion greens**. Serve with any **remaining lime wedges** on the side.

 Serve **shrimp** or **chicken** atop bowls. 

\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

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

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