

INGREDIENTS 2 PERSON | 4 PERSON 8 oz | 16 oz 2 2 1 2 Sweet Potato Broccoli Scallions 1 1 1/2 Cup | 1 Cup 1 2 Lime Jasmine Rice Miso Sauce Concentrate Contains: Soy 2 tsp | 4 tsp 2 TBSP | 4 TBSP 1tsp | 1tsp Sriracha 💧 Honey Mayonnaise **Contains: Eggs** 2 4 Eggs **Contains: Eggs** 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.



G Calories: 740

5



10 oz | 20 oz Shrimp Contains: Shellfish 10 oz | 20 oz Chopped Chicken Breast Calories: 810

HONEY MISO BROCCOLI & SWEET POTATO DONBURI

with Scallion Rice, a Fried Egg & Sriracha Mayo



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 bowl
- Small pot
 Large pan
- Baking sheet Paper towels 🤤 🤤
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
 (1 tsp | 1 tsp) (3 (3)

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

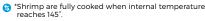
refer to HelloFresh.com.

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



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



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-inchthick half-moons. (TIP: For speedier spud prep, skip the peeling!) Cut broccoli into bite-size pieces if necessary. Quarter lime.



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.



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.

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



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.



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.