



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?
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
Shrimp
Contains: Shellfish
Calories: 740



10 oz | 20 oz
Chopped Chicken Breast
Calories: 810



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



HELLO





DONBURI

Japanese for “bowl,” this hearty homestyle rice dish is endlessly customizable.

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)  

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°.