



HOISIN SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Sriracha Soy Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
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 tsp | 2 tsp
Sriracha



1 TBSP | 2 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
Calories: 860



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 930



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



HELLO

HOISIN SAUCE

Sweet and tangy with a barbecue-like kick.

LINE IT UP

To minimize cleanup, line your baking sheet with aluminum foil 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

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

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



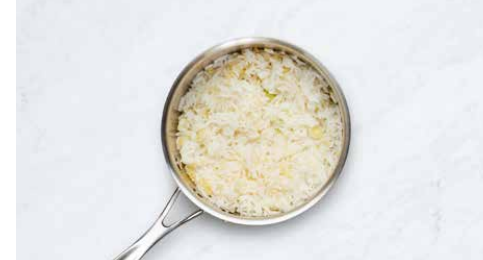
1 PREP

- 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**. Core, deseed, and dice **bell pepper** into ½-inch pieces.



4 MAKE SRIRACHA SOY MAYO

- While veggies roast, in a small bowl, combine **mayonnaise**, **sour cream**, **soy sauce**, and as much **Sriracha** as you like. **TIP: Start with half the Sriracha, 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 sheet from oven. (For 4 servings, **remove sheet with sweet potato and mushrooms; leave bell pepper roasting.**) Using a spatula, toss **sweet potato and mushrooms** with **remaining hoisin** and **half the sesame seeds**.
- Return to oven until veggies are tender and glaze is tacky, 5-8 minutes more.
- Once veggies are tender and glaze is tacky, carefully add **shrimp** or **chicken** to sheet and toss with **sweet potato and mushrooms** to combine.



3 START VEGGIES

- While rice cooks, 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 potato and mushrooms on top rack and bell pepper on middle rack.**)
- Roast on top rack until just tender, 15 minutes (veggies will finish cooking in step 5).

- Rinse **shrimp*** under cold water; pat dry with paper towels. Open package of **chicken*** and drain off any excess liquid. Season shrimp or chicken with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt**.
- Divide rice between bowls. Top with **sweet potato and mushrooms**, and **bell pepper**. Drizzle with as much **Sriracha soy mayo** as you like. Garnish with **scallion greens** and **remaining sesame seeds**. Serve.