INGREDIENTS

2 PERSON | 4 PERSON

1 | 2 Sweet Potato	**1 | 2** Zucchini	**1 | 1** Lime
1 Thumb(s) | 1 Thumb(s) Ginger	**1 TBSP | 2 TBSP** Fry Seasoning	**2 tsp | 4 tsp** Honey
1 | 2 Miso Sauce Concentrate *Contains: Soy*	**1 TBSP | 1 TBSP** Sesame Seeds *Contains: Sesame*	**1 oz | 2 oz** Sweet Thai Chili Sauce
1 | 2 Red Onion	**4 oz | 8 oz** Button Mushrooms	**¾ Cup(s) | 1½ Cup(s)** Jasmine Rice
4 TBSP | 8 TBSP Mayonnaise *Contains: Eggs*		

ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

⇄ HelloCustom

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

10 oz | 20 oz 💲 Chopped Chicken Breast	**10 oz | 20 oz** 💲 Diced Skinless Dark Meat Chicken
💲 Calories: 1080	💲 Calories: 1070

HONEY-MISO SWEET POTATO & 'SHROOM JUMBLE
over Lime Rice with Zucchini & Creamy Chili Sauce

PREP: 15 MIN | COOK: 45 MIN | CALORIES: 890

HELLO FRESH

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
- Grater
- Small pot
- 2 Baking sheets
- 2 Small bowls

- Kosher Salt
- Black Pepper
- Butter
  Contains: Milk
- Cooking Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?

Scan here to rate your recipe!

Share your **#HelloFreshPics** with us **@HelloFresh**

Poultry is fully cooked when internal temperature reaches 165°.

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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** lengthwise; cut crosswise into ½-inch-thick half-moons. Zest and quarter **lime**. Peel and grate **ginger**.

2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ 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.

- Open package of **dark meat chicken*** or **chopped chicken breast*** and drain off any excess liquid. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes.

5 MAKE DRESSING & SAUCE

- Meanwhile, in a small bowl, combine **honey**, **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 jumble**. Drizzle with **creamy chili sauce** and sprinkle with **sesame seeds**. Serve with **remaining lime wedges** on the side.

- Top **rice** with **chicken** along with **sweet potato and mushroom jumble**.

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