



GLAZY SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Sriracha Soy Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
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



4 TBSP | 4 TBSP
Katsu 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 | 1 TBSP
Sesame Seeds
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

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



1½ Cups | 2½ Cups
Brown Rice

Calories: 740



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 730



HELLO

KATSU SAUCE

A thick, sweet, tangy sauce typically used for a Japanese breaded cutlet dish, tonkatsu.

LINE IT UP

To minimize cleanup, line your baking sheet with aluminum foil before adding the sauce-coated veggies in step 3.

BUST OUT

- Small pot
- Baking sheet
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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** (**skip if your mushrooms are pre-sliced!**). 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.

- Swap in **brown rice** for jasmine rice; use **1¼ cups water** (**3½ cups for 4**) and a **pinch of salt**. Cook until rice is tender, 20-25 minutes. (**Save jasmine rice for another use.**)



5 FINISH VEGGIES

- Once veggies have roasted 15 minutes, remove baking sheet from oven. (**For 4 servings, remove sheet with sweet potato and mushrooms; leave bell pepper roasting.**) Using a spatula, carefully toss **sweet potato and mushrooms** with **remaining katsu sauce** and **half the sesame seeds** (**save the rest for serving**).
- Return to oven until veggies are tender and glaze is tacky, 5-8 minutes more.



3 START VEGGIES

- Meanwhile, in a medium bowl, toss **sweet potato** and **mushrooms** with a **drizzle of oil, half the katsu sauce** (**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 veggies are just tender, 15 minutes (**they'll finish cooking in step 5**).



6 FINISH & SERVE

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