

INGREDIENTS

2 PERSON | 4 PERSON

Sweet Potato

1/2 Cup | 1 Cup



Scallions











Mayonnaise Contains: Eggs





Sriracha 🐧

Broccoli Florets

Miso Sauce Concentrate Contains: Soy



2 4 Eggs **Contains: Eggs**



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



HelloCustom

2 PERSON | 4 PERSON

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

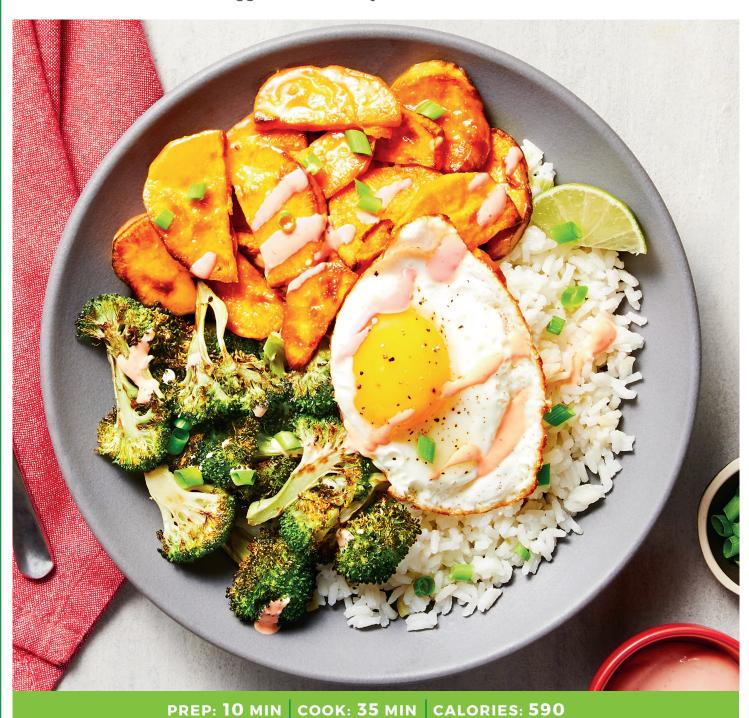


1¼ Cups | 2½ Cups S Brown Rice



HONEY MISO BROCCOLI & SWEET POTATO DONBURI

with Scallion Rice, a Fried Egg & Sriracha Mayo





HELLO

DONBURI

Japanese for "bowl," this 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 upthe jagged edge will cut right through the viscous white.

BUST OUT

- Peeler
- Large bowl
- Small pot
- Small bowl Large pan
- Baking sheet Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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



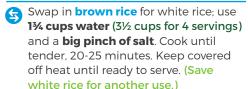
1 PREP

- 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 florets into bite-size pieces if necessary. Quarter lime.



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, 3/4 cup water (11/2 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.



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.



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 Sriracia, and sprinkle with scallion greens. Serve with any remaining lime wedges on