



HONEY MISO BROCCOLI & SWEET POTATO DONBURI

with Scallion Rice & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 2
Sweet Potato



8 oz | 16 oz
Broccoli Florets



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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

DONBURI

Japanese for "bowl," this rice dish is
endlessly customizable.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 600



ALLIUM-AZING

Why separate scallion whites from greens? The mild oniony whites are better for cooking; the tender greens are better for topping.

BUST OUT

- Peeler
- Small pot
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Eggs (2 | 4)
Contains: Eggs
- Large bowl
- Small bowl
- Large pan

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

*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**.



4 MAKE DRESSING & MIX 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 FLUFF & TOSS

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Add **broccoli** to bowl with **honey-miso dressing**; toss to coat.
- *Optional:* When veggies are almost done roasting, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Once hot, crack **two eggs*** (**four eggs for 4 servings**) into pan and cover. (**For 4, you may want to cook eggs in batches.**) Fry eggs to preference. Season with **salt** and **pepper**.



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.**



6 SERVE

- Divide **rice** between bowls; top with **broccoli** and drizzle with **remaining dressing** in bowl. Add **sweet potato** and **fried eggs** (**if using**) in separate sections.
- Drizzle with **Sriracha mayo** and sprinkle with **scallion greens**. Serve with any **remaining lime wedges** on the side.