



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



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HelloCustom

2 PERSON | 4 PERSON

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1½ Cups | 2½ Cups
Brown Rice

Calories: 720



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



HELLO

DONBURI

Japanese for “bowl,” this rice dish is endlessly customizable.

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

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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.

Swap in **brown rice** for jasmine rice; use **1¾ cups water** (3½ cups for 4). Cook for 20-25 minutes. (Save **jasmine rice** for another use.)



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.

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