

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Miso Sauce Concentrate Contains: Soy



1 TBSP | 1 TBSP Sesame Seeds



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



1 | 2 Zucchini



Ginger



1 | 2 Red Onion



4 oz | 8 oz Button Mushrooms



34 Cup | 11/2 Cups Jasmine Rice



2 tsp | 4 tsp



1 oz | 2 oz Sweet Thai Chili Sauce Contains: Soy



1 | 2 Sweet Potato



1 TBSP | 2 TBSP

Fry Seasoning

1|1 Lime



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

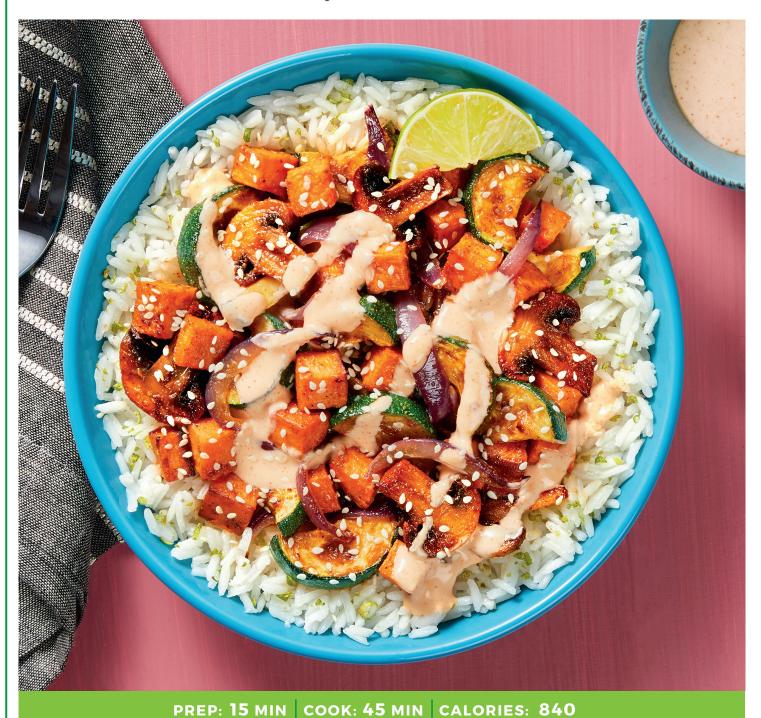
# **HELLO**

# **HONEY MISO DRESSING**

Sweet, savory, and packed with umami

# **HONEY-MISO SWEET POTATO & 'SHROOM JUMBLE**

over Lime Rice with Zucchini & Creamy Chili Sauce



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#### **GRATE SCOTT!**

Why do we ask you to grate your ginger in step 1? Raw ginger's flavor is even more warming and pungent than cooked ginger's, so we're looking for the smallest possible pieces of the aromatic in tonight's dressing. The most effective (and quickest) way to get those tiny pieces? Grating!

# **BUST OUT**

- Box grater
- Zester
- Small pot
- 2 Baking sheets
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)

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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.
  Peel and grate ginger. Zest and quarter lime.



# **2 COOK RICE**

- In a small pot, combine rice, 1½ cups water (2½ 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).

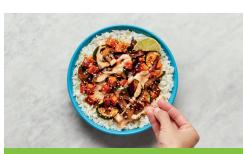


# **4 ROAST ZUCCHINI**

- 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.



- Meanwhile, in a small bowl, combine honey, miso sauce concentrate, a
- 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 1 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.