



HONEY-MISO SWEET POTATO & 'SHROOM JUMBLE

over Lime Rice with Zucchini & Creamy Chili Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Miso Sauce Concentrate
Contains: Soy



1 | 2
Red Onion



4 oz | 8 oz
Button Mushrooms



1 TBSP | 1 TBSP
Sesame Seeds



¾ Cup | 1½ Cups
Jasmine Rice



2 tsp | 4 tsp
Honey



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



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



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Zucchini



1 | 2
Sweet Potato



1 | 1
Lime



1 | 1
Ginger



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



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 840



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)
Contains: Milk

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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**.



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.



2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (2¼ 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 MAKE DRESSING & SAUCE

- Meanwhile, in a small bowl, combine **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.



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).



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.

WK 25-23