



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
Contains: Sesame



3/4 Cup | 1 1/2 Cups
Jasmine Rice



2 tsp | 4 tsp
Honey



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 oz | 2 oz
Sweet Thai Chili Sauce



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Zucchini



1 | 2
Sweet Potato



1 | 1
Lime



1 Thumb | 1 Thumb
Ginger



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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



1 1/4 Cups | 2 1/2 Cups
Brown Rice

Calories: 880



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 850



HELLO

HONEY-MISO DRESSING

Sweet, savory, and packed with umami

GRATE SCOTT!

Raw ginger's flavor is even more warming and pungent than cooked ginger's. The most effective way to get it? Grate it!

BUST OUT

- Zester
- 2 Baking sheets
- Grater
- 2 Small bowls
- Small pot
- 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. Zest and quarter **lime**. Peel and grate **ginger**.



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.
- In a small pot (**medium pot for 4**), combine **brown rice**, **1¾ cups water** (**3½ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 20-25 minutes. Keep covered off heat until ready to serve. (**Save jasmine rice for another use.**)



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 a 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.

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