

INGREDIENTS

2 PERSON | 4 PERSON

Red Onion

3⁄4 Cup | 11⁄2 Cups

Jasmine Rice



Miso Sauce Concentrate Contains: Soy



1 TBSP | 1 TBSP Sesame Seeds



4 TBSP | 8 TBSP Mayonnaise **Contains: Eggs**



Zucchini

Sweet Potato



Sweet Thai

Chili Sauce



1 | 1

2 tsp | 4 tsp

Honey

1 TBSP | 2 TBSP

Fry Seasoning





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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.

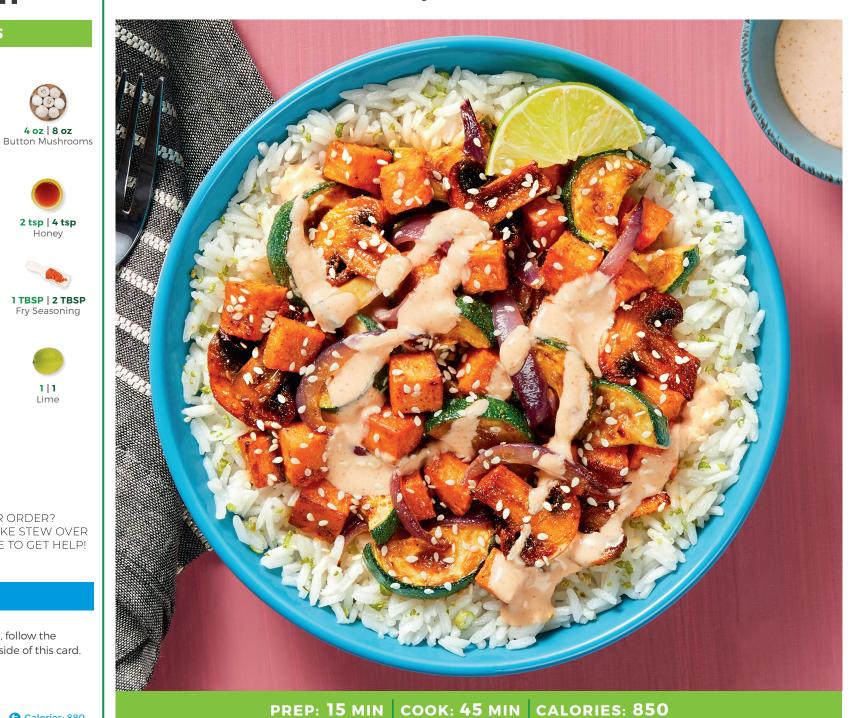


1¼ Cups | 2½ Cups Brown Rice



HONEY-MISO SWEET POTATO & 'SHROOM JUMBLE

over Lime Rice with Zucchini & Creamy Chili Sauce





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)

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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**.



2 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 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, 13/4 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.)



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 big squeeze of lime juice, and ginger
- 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.

to taste.



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.