

INGREDIENTS

2 PERSON | 4 PERSON





8 oz | 16 oz **Button Mushrooms**



4 TBSP | 8 TBSP



Vegan Mayonnaise



5 tsp | 5 tsp Rice Wine Vinegar



3⁄4 Cup | 11⁄2 Cups Jasmine Rice



6 oz | 12 oz Green Beans



Scallions



1 tsp | 2 tsp Sriracha 🐧

1 tsp 2 tsp

Garlic Powder

1 Thumb | 2 Thumbs

Ginger



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Sesame. Soy, Wheat



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



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



HelloCustom

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



10 oz | 20 oz Shrimp Contains: Shellfish



10 oz | 20 oz Chopped Chicken Breast



Calories: 1040

VEGAN FIRECRACKER MUSHROOM RICE BOWLS

with Scallions, Sesame Seeds & Roasted Vegetables





HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

ALL THE SINGLE LAYERS

The secret to crispy mushrooms? Cook in a single laver and don't stir until they've released their moisture.

BUST OUT

- Peeler
- Small bowl
- Baking sheet
- Large pan Small pot • Paper towels 🕏
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)

(2 tsp | 2 tsp) 😉 🕒

Sugar (½ tsp | 1 tsp)



1 ROAST CARROTS

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim. peel, and cut carrots on a diagonal into ½-inch-thick pieces. Toss on one side of a baking sheet with a **drizzle of oil**. salt. and **pepper**. Roast on top rack for 10 minutes (you'll add more to the sheet then).



2 COOK RICE

- Meanwhile, 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 heat to low
- Cook, covered, until rice is tender. 15-18 minutes. Keep covered off heat until ready to serve.



• While rice cooks, trim green beans if necessary. Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Peel and mince or grate ginger until you have 1 tsp (2 tsp for 4 servings). Trim and thinly slice **scallions**, separating whites from areens.



4 ROAST GREEN BEANS

- · Once carrots have roasted 10 minutes. remove baking sheet from oven. Carefully toss green beans on empty side of sheet with a drizzle of oil, salt, and pepper.
- Return sheet to top rack and roast until veggies are lightly browned and tender. 12-15 minutes.
- Rinse **shrimp*** under cold water; pat dry with paper towels. Open package of chicken* and drain off any excess liquid. Season shrimp or chicken all over with salt and pepper. Heat a large drizzle of oil in a large pan over medium-high heat. Once pan is hot, add shrimp or chicken and cook, stirring occasionally, until opaque and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 MIX FIRECRACKER SAUCE

- In a small bowl, combine mayonnaise. **Sriracha** (use less if you prefer less heat). 1 TBSP sweet soy glaze, 1 tsp vinegar, and 1/2 tsp sugar (2 TBSP sweet soy glaze, 2 tsp vinegar, and 1 tsp sugar for 4 servings). (Be sure to measure the vinegar—we sent more!)
- Add **water** 1 tsp at a time until sauce reaches a drizzling consistency. Taste and season with salt and pepper. Set aside until ready to serve.



6 COOK MUSHROOMS

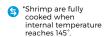
- Heat a large drizzle of oil in a large pan over medium-high heat. Add mushrooms: cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- · Reduce heat to medium: stir in minced ginger, scallion whites, garlic powder, and a drizzle of oil. Cook, stirring, until fragrant,
- Remove pan from heat and stir in remaining sweet soy glaze until mushrooms are evenly coated. Cover to keep warm.

Use pan used for shrimp or chicken here.



- Fluff rice with a fork: season with salt and pepper.
- Divide rice between bowls: top with carrots. green beans, and mushrooms in separate sections. Drizzle bowls with firecracker sauce and garnish with scallion greens and sesame seeds Serve
- Serve shrimp or chicken atop bowls.





*Chicken is fully cooked when reaches 165

