



VEGAN FIRECRACKER MUSHROOM RICE BOWLS

with Scallions, Sesame Seeds & Roasted Vegetables

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



¾ Cup | 1½ Cups
Jasmine Rice



6 oz | 12 oz
Green Beans



8 oz | 16 oz
Button Mushrooms



1 Thumb | 2 Thumbs
Ginger



2 | 4
Scallions



4 TBSP | 8 TBSP
Vegan Mayonnaise



1 tsp | 2 tsp
Sriracha



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



5 tsp | 5 tsp
Rice Wine Vinegar



1 tsp | 2 tsp
Garlic Powder



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
Calories: 960



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 1040



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 820



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 layer and don't stir until they've released their moisture.

BUST OUT

- Peeler
- Baking sheet
- Small pot
- Small bowl
- Large pan
- 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, 1¼ cups water (2¼ 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.



3 PREP

- 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 greens.



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 ½ 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, 1 minute.
- 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.



7 FINISH & SERVE

- 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.

*Shrimp are fully cooked when internal temperature reaches 145°.

*Chicken is fully cooked when internal temperature reaches 165°.

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