



HOISIN SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Sriracha Soy Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 | 2
Sweet Potato



8 oz | 16 oz
Cremini
Mushrooms



1 | 2
Bell Pepper*



¾ Cup | 1½ Cups
Jasmine Rice



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



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: 860



10 oz | 20 oz
Diced Chicken
Thighs
Calories: 930



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



HELLO

HOISIN SAUCE

Sweet and tangy with a barbecue-like kick

LINE IT UP

To minimize cleanup, line your baking sheet with aluminum foil before adding the hoisin-coated veggies in step 3.

BUST OUT

- Small pot
- Small bowl
- Medium bowl
- Paper towels
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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

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



1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Peel and mince or grate ginger. Dice sweet potato into ½-inch pieces. Trim and quarter mushrooms. Core, deseed, and dice bell pepper into ½-inch pieces.



4 MAKE SRIRACHA SOY MAYO

- While veggies roast, in a small bowl, combine mayonnaise, sour cream, soy sauce, and as much Sriracha as you like. TIP: Start with half the Sriracha, then taste and add more from there if you like things spicy.



2 COOK RICE

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium-high heat. Add scallion whites and 1 TBSP ginger (2 TBSP for 4); cook, stirring, until fragrant, 1 minute.
- Stir in rice, 1¼ cups water (2¼ cups for 4), 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 FINISH VEGGIES

- Once veggies have roasted 15 minutes, remove sheet from oven. (For 4 servings, remove sheet with sweet potato and mushrooms; leave bell pepper roasting.) Using a spatula, toss sweet potato and mushrooms with remaining hoisin and half the sesame seeds.
- Return to oven until veggies are tender and glaze is tacky, 5-8 minutes more.
- Once veggies are tender and glaze is tacky, carefully add shrimp or chicken to sheet and toss with sweet potato and mushrooms to combine.



3 START VEGGIES

- While rice cooks, in a medium bowl, toss sweet potato and mushrooms with a drizzle of oil, half the hoisin (you'll use the rest later), salt, and pepper. Spread out on one side of a baking sheet.
- Toss bell pepper on empty side with a drizzle of oil, salt, and pepper. (For 4 servings, use 2 sheets; roast sweet potato and mushrooms on top rack and bell pepper on middle rack.)
- Roast on top rack until just tender, 15 minutes (veggies will finish cooking in step 5).

- Rinse shrimp* under cold water; pat dry with paper towels. Open package of chicken* and drain off any excess liquid. Season shrimp or chicken with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes.



6 FINISH & SERVE

- Fluff rice with a fork; season with salt.
- Divide rice between bowls. Top with sweet potato and mushrooms, and bell pepper. Drizzle with as much Sriracha soy mayo as you like. Garnish with scallion greens and remaining sesame seeds. Serve.