



BBQ SWEET POTATO & MUSHROOM BOWLS

with Bachan's® Original Japanese Barbecue Sauce, Ginger Rice & Soy-Chili Mayo

INGREDIENTS

2 PERSON | 4 PERSON



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



1 oz | 1 oz
Sweet Thai Chili Sauce



¾ Cup(s) | 1½ Cup(s)
Jasmine Rice



8 oz | 16 oz
Cremini Mushrooms



1 Thumb(s) | 2 Thumb(s)
Ginger



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



1 | 2
Bell Pepper*



1 | 2
Sweet Potato



2 | 2
Scallions



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1¼ oz | 3½ oz
Bachan's® Original Japanese Barbecue Sauce
Contains: Sesame, Soy, Wheat



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk

*The ingredient you received may be a different color.



Customizable Meal

If you chose to personalize your meal by swapping, adding, or doubling an ingredient, refer to the separate **HelloCustom** card for all the info you'll need! You can also scan here for **HelloCustom** instructions.



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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 750



THE ORIGINAL JAPANESE BARBECUE SAUCE

Bachan's® is a Japanese American food brand born from a multigenerational family recipe. We create sauces featuring time-honored Japanese flavors and simple, clean ingredients.



HELLO

CREMINI MUSHROOMS

A younger, petite portobello with a mild mushroom flavor.

LINE IT UP

To minimize cleanup, line your baking sheet with aluminum foil or parchment paper before adding the veggies in Step 3.

BUST OUT

- Small pot
 - Baking sheet
 - Medium bowl
 - Small bowl
 - Kosher Salt
 - Cooking Oil
 - Black Pepper
 - Butter
- Contains: Milk

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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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** (**skip if your mushrooms are pre-sliced!**). Core, deseed, and dice **bell pepper** into ½-inch pieces.



4 MAKE SOY CHILI MAYO

- While veggies roast, in a small bowl, combine **mayonnaise**, **sour cream**, **soy sauce**, and as much **chili sauce** as you like. **TIP: Start with half the chili sauce, 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 baking sheet from oven. (**For 4 servings, remove sheet with sweet potatoes and mushrooms; leave bell peppers roasting.**) Using a spatula, carefully toss **sweet potato and mushrooms** with **half the sesame seeds** (**save the rest for serving**) and **remaining Bachan's® Original Japanese Barbecue Sauce**.
- Return to oven until veggies are tender and glaze is tacky, 5-8 minutes more.



3 START VEGGIES

- Meanwhile, in a medium bowl, toss **sweet potato** and **mushrooms** with a **drizzle of oil**, **half the Bachan's® Original Japanese Barbecue Sauce** (**you'll use the rest later**), **salt**, and **pepper**. Spread out on one side of a baking sheet.
- Toss **bell pepper** on empty side of same sheet with a **drizzle of oil**, **salt**, and **pepper**. (**For 4 servings, use two sheets; roast sweet potatoes and mushrooms on top rack and bell peppers on middle rack.**)
- Roast on top rack until veggies are just tender, about 15 minutes (**they'll finish cooking in Step 5**).



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt**; divide between bowls.
- Arrange **sweet potato and mushrooms** and **bell pepper** over rice in separate sections. Drizzle everything with as much **chili soy mayo** as you like. Top with **scallion greens** and **remaining sesame seeds**. Serve.



If you customized your meal, refer to the cooking instructions on the **HelloCustom** card and use them as a guide to modify your recipe as needed.