



# MUSHROOM, EDAMAME & CASHEW STIR-FRY

with Carrots, Grain Blend & Spicy Chili Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Edamame  
Contains: Soy



1 tsp | 2 tsp  
Garlic Powder



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Sriracha



1 oz | 2 oz  
Cashews  
Contains: Tree Nuts



1 oz | 2 oz  
Sweet Thai  
Chili Sauce



1 | 2  
Microwavable Grain  
Blend  
Contains: Wheat



4 oz | 8 oz  
Shredded Carrots



4 oz | 8 oz  
Button Mushrooms



## 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: 5 MIN | COOK: 15 MIN | CALORIES: 610



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## MICROWAVABLE GRAIN BLEND

This blend is a combination of rice and other wholesome grains like bulgur and barley.

## THE GRAIN EVENT

Massaging the grain blend pouch before microwaving helps separate the grains inside for even, thorough heating.

## BUST OUT

- Large pan
- Small bowl
- Kosher Salt
- Black Pepper
- Cooking Oil

## 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

- Wash and dry produce.
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!).



## 3 WARM GRAINS & MIX SAUCE

- While veggies cook, massage **grain blend** in package to break up grains. Partially open package; microwave until warmed through, 90 seconds.
- In a small bowl, combine **chili sauce**, **mayonnaise**, and **Sriracha**.



## 2 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**, **edamame**, and **carrots**; season with **garlic powder**, **salt**, and **pepper**. Cook, stirring occasionally, until veggies are browned and slightly softened, 5-7 minutes.
- Turn off heat.



## 4 FINISH & SERVE

- When veggies are finished cooking, add **grain blend** to pan. Stir to combine.
- Divide **stir-fry** between shallow bowls. Drizzle with **spicy chili mayo** and garnish with **cashews**. 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.