



HOISIN SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Sriracha Soy Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 Thumb | 2 Thumbs
Ginger



1 | 2
Sweet Potato



8 oz | 16 oz
Cremini
Mushrooms



1 | 2
Bell Pepper*



3/4 Cup | 1 1/2 Cups
Jasmine Rice



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



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



1 tsp | 2 tsp
Sriracha



1 TBSP | 1 TBSP
Sesame Seeds



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



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the HelloCustom instructions on the flip side of this card to learn how to modify your meal.



12 oz | 24 oz
Duck Breasts

Calories: 1020



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 720



HELLO FRESH

HELLO

CREMINI MUSHROOM

A younger, more petite portobello with a mild mushroom flavor

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

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🍷 *Duck 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** (**skip if your mushrooms are pre-sliced!**). 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**, **1 ¼ cups water** (**2 ¼ 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 **remaining hoisin** and **half the sesame seeds** (**save the rest for serving**).
- Return to oven until veggies are tender and glaze is tacky, 5-8 minutes more.

- 🍷 Pat **duck*** dry with paper towels; season all over with **salt** and **pepper**. Place, skin sides down, in a large pan over medium heat. Cook, pouring off fat as it renders, until skin is crisp and most of the fat has rendered, 15-20 minutes. Flip and cook to desired doneness, 3-5 minutes more. Turn off heat; transfer to a cutting board to rest.



3 START VEGGIES

- Meanwhile, 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 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 **Sriracha soy mayo** as you like. Top with **scallion greens** and **remaining sesame seeds**. Serve.
- 🍷 Thinly slice **duck** crosswise; serve atop bowls.

WK 23-21