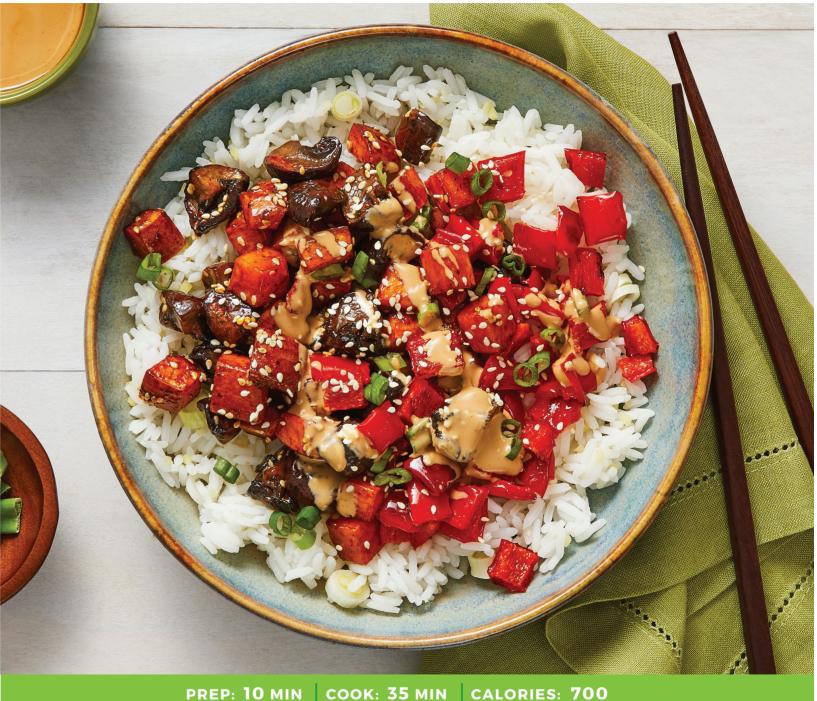
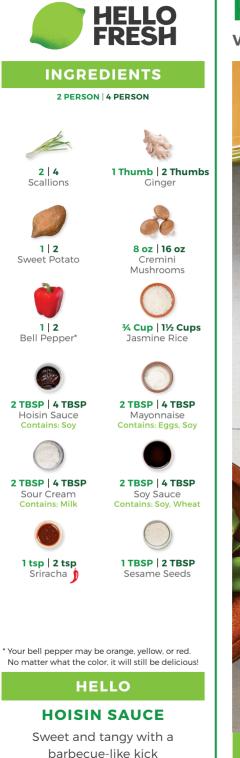
HOISIN SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Sriracha Soy Mayo





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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
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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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 all 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.



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.
- Add **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.



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**; season with **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, 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**, **mushrooms**, and **bell pepper** on top in their own sections. Drizzle everything with as much **sriracha soy mayo** as you like. Top with **scallion greens** and **remaining sesame seeds**. Serve.



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.



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 in the oven.) 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.