



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



2 TBSP | 4 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

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

HELLO

HOISIN SAUCE

Sweet and tangy with a barbecue-like kick



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 700



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.



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.
- 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.



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.



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.