



HONEY MISO BROCCOLI & SWEET POTATO DONBURI

with Scallion Rice, Sriracha Mayo & a Fried Egg

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 2
Sweet Potato



1 | 1
Lime



8 oz | 16 oz
Broccoli Florets



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



1 | 2
Miso Stock Concentrate
Contains: Soy



2 tsp | 4 tsp
Honey



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Sriracha



2 | 4
Eggs
Contains: Eggs

HELLO

DONBURI

Translating to "bowl," this Japanese rice dish is endlessly customizable with different proteins, veggies, and sauces.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 690



BREAK AN EGG

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

BUST OUT

- Peeler
- Small pot
- Baking sheet
- Large bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and halve **sweet potato** lengthwise; cut crosswise into ¼-inch-thick half-moons. (TIP: For speedier spud prep, skip the peeling!) Cut **broccoli florets** into bite-size pieces if necessary. Quarter **lime**.



4 MIX DRESSING & MAYO

- Meanwhile, in a large bowl, combine **stock concentrate**, **honey**, and a big squeeze of **lime juice** to taste.
- In a small bowl, combine **mayonnaise** with **sriracha** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



2 COOK RICE

- Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a small pot over medium-high heat. Add **scallion whites**; cook until slightly softened, 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 COOK EGGS

- When veggies are almost done, heat a drizzle of **oil** in a large pan over medium heat. Once hot, crack **eggs*** into pan. Fry to preference. Season with **salt** and **pepper**.



3 ROAST VEGGIES

- While rice cooks, toss **sweet potato** on one side of a baking sheet with a drizzle of **oil**, **salt**, and **pepper**.
- Toss **broccoli** on empty side with a drizzle of **oil**, **salt**, and **pepper**.
- Roast on top rack until veggies are browned and tender, 15-20 minutes. **TIP: If broccoli finishes before sweet potato, remove from sheet and continue roasting sweet potato.**



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Add **broccoli** to bowl with **honey miso dressing**; toss until coated.
- Divide rice between bowls; top with broccoli and drizzle with remaining dressing in bowl. Add **sweet potato** and **fried eggs**. Drizzle with **sriracha mayo** and sprinkle with **scallion greens**. Serve with any remaining **lime wedges** on the side.

* Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.