



HONEY MISO SWEET POTATO & 'SHROOM JUMBLE

over Lime Rice with Zucchini & Creamy Sriracha Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Miso Sauce Concentrate
Contains: Soy



1 | 2
Red Onion



4 oz | 8 oz
Button Mushrooms



1 TBSP | 1 TBSP
Sesame Seeds



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



1/2 oz | 1 oz
Honey



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 2 TBSP
Ketchup



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Zucchini



1 | 2
Sweet Potato



1 | 1
Lime



1 | 1
Ginger



1 tsp | 1 tsp
Sriracha

HELLO

HONEY MISO DRESSING

Sweet, savory, and packed with umami



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 820



GRATE SCOTT!

Why do we ask you to grate your ginger in step 1? Raw ginger's flavor is even more warming and pungent than cooked ginger's, so we're looking for the smallest possible pieces of the aromatic in tonight's dressing. The most effective (and quickest) way to get those tiny pieces? Grating!

BUST OUT

- Grater
- Zester
- Small pot
- 2 Baking sheets
- 2 Small bowls
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **sweet potato** into ½-inch pieces. Trim and halve **mushrooms**. Halve, peel, and cut **onion** into ½-inch-thick wedges. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Peel and grate **ginger**. Zest and quarter **lime**.



4 ROAST ZUCCHINI

- Meanwhile, toss **zucchini** on a second baking sheet with a drizzle of **oil**, **1 tsp Fry Seasoning (2 tsp for 4 servings)**, and **salt**. (You'll use the remaining Fry Seasoning in the next step.)
- Once veggies have roasted 10 minutes, place sheet with zucchini on top rack.
- Roast until zucchini is browned and tender, 15-20 minutes.



2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, 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 MAKE DRESSING & SAUCE

- Meanwhile, in a small bowl, combine **honey**, **miso sauce concentrate**, a big squeeze of **lime juice**, and **ginger** to taste.
- In a separate small bowl, combine **mayonnaise**, remaining **Fry Seasoning**, **1 tsp ketchup** (we sent more), **½ tsp sugar**, and **sriracha** to taste. (For 4 servings, use 2 tsp ketchup and 1 tsp sugar.) Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 ROAST VEGGIES

- While rice cooks, toss **sweet potato**, **mushrooms**, and **onion** on a baking sheet with a large drizzle of **oil**, **1 tsp Fry Seasoning (2 tsp for 4 servings)**, **salt**, and **pepper**. (You'll use more Fry Seasoning in the next step.)
- Roast on middle rack until browned and tender, 25-30 minutes total (you'll start the zucchini after 10 minutes).



6 FINISH & SERVE

- Once **veggies** and **zucchini** are done, combine on one baking sheet and toss with **honey miso dressing**.
- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and **lime zest**. Season with **salt**.
- Divide rice between shallow bowls or plates. Top with **veggie jumble**. Drizzle with **sauce** and sprinkle with **sesame seeds**. Serve with remaining **lime wedges** on the side.