

SZECHUAN BROCCOLI & MUSHROOM STIR-FRY

with Cashews & Buttery Ginger Rice

INGREDIENTS

2 PERSON | 4 PERSON





1 Thumb | 2 Thumbs

Ginger

4 oz | 8 oz Cremini

Mushrooms

Yellow Onion



8 oz | 16 oz Broccoli Florets



1 Clove | 2 Cloves Garlic



1/2 Cup | 1 Cup



1TBSP | 1TBSP Cornstarch



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Soy, Wheat



Szechuan Paste Contains: Soy, Wheat

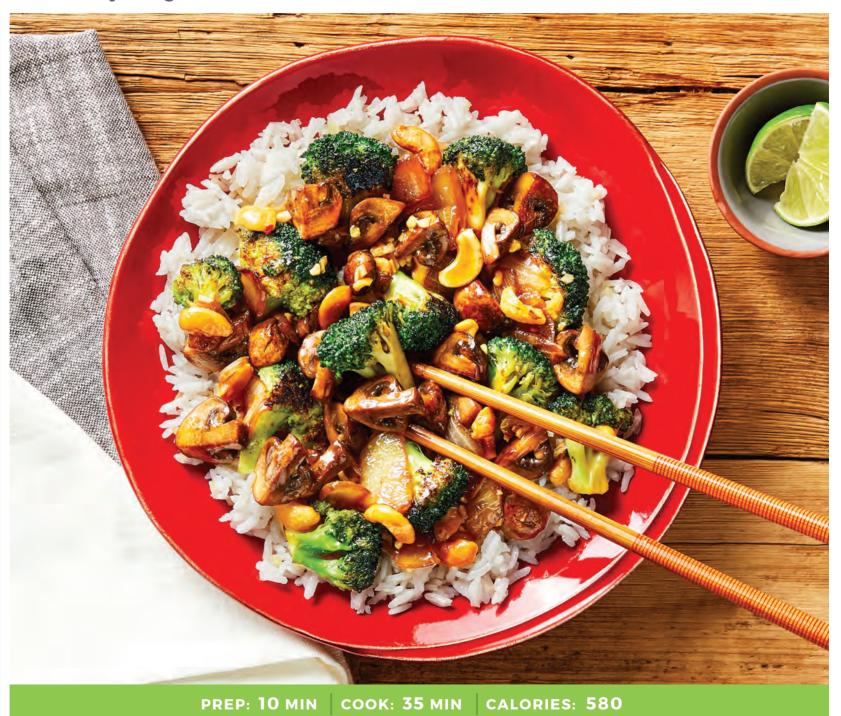


½ oz | 1 oz Cashews **Contains: Tree Nuts**

HELLO

SZECHUAN PASTE

An umami-packed flavor experience with a zingy chili pepper base and fragrant, Asian-style aromatics



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EASY PEASY

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.
Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- Small pot
- Small bowl
- Whisk
- · Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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1 PREP

- · Wash and dry all produce.
- Peel and mince or grate ginger.
 Quarter lime. Trim and quarter
 mushrooms. Halve, peel, and cut
 half the onion into a large dice
 (whole onion for 4 servings). Cut
 broccoli florets into bite-size pieces if
 necessary. Peel and mince garlic.



2 COOK RICE

- Heat a drizzle of oil in a small pot over medium-high heat. Add ginger; cook, stirring, for 1 minute.
- Stir in rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt.
 Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



- While rice cooks, in a small bowl, whisk together half the cornstarch and ½ cup cold water (all the cornstarch and 1 cup water for 4 servings) until smooth.
- Whisk in sweet soy glaze, 1 tsp sugar (2 tsp for 4), Szechuan paste, and juice from half the lime.



4 COOK VEGGIES

- Heat a large drizzle of oil in a large pan over medium-high heat. Add mushrooms, diced onion, salt, and pepper. Cook, stirring occasionally, until tender and lightly charred, 5-7 minutes. Transfer to a plate.
- Add **broccoli**, a splash of **water**, **salt**, and **pepper** to pan; cover and steam for 3 minutes. Uncover and add a large drizzle of **oil**. Cook, stirring occasionally, until tender and lightly charred, 3-5 minutes more. Transfer to plate with mushrooms and onion.



5 MAKE STIR-FRY

- Add another drizzle of oil to pan. Stir in garlic; cook for 30 seconds.
- Pour in sauce. Bring to a simmer and cook, stirring, until thickened, 2-3 minutes.
 Turn off heat.
- Stir in veggies and cashews until coated.
 Taste and season with salt and pepper.



6 FINISH & SERVE

- Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper.
- Divide rice between plates and top with **stir-fry**. Serve with remaining **lime wedges** on the side.

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