



SZECHUAN BROCCOLI & MUSHROOM STIR-FRY

with Cashews & Buttery Ginger Rice

INGREDIENTS

2 PERSON | 4 PERSON

-  **1 Thumb | 2 Thumbs**
Ginger
-  **1 | 2**
Lime
-  **4 oz | 8 oz**
Cremini
Mushrooms
-  **1 | 1**
Yellow Onion
-  **8 oz | 16 oz**
Broccoli Florets
-  **1 Clove | 2 Cloves**
Garlic
-  **½ Cup | 1 Cup**
Jasmine Rice
-  **1 TBSP | 1 TBSP**
Cornstarch
-  **4 TBSP | 8 TBSP**
Sweet Soy Glaze
Contains: Soy, Wheat
-  **2 TBSP | 4 TBSP**
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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 580



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**.



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.



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.



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**.



3 MAKE SAUCE

- 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**.



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.