



HOISIN SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Spicy Soy Mayo



HELLO

HOISIN SAUCE

Sweet and tangy with a barbecue-like kick

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 680**



Scallions



Sweet Potato



Bell Pepper*



Jasmine Rice



Sour Cream
(Contains: Milk)



Sriracha



Ginger



Cremini Mushrooms



Hoisin Sauce
(Contains: Soy)



Mayonnaise
(Contains: Eggs)



Soy Sauce
(Contains: Soy, Wheat)



Sesame Seeds

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

START STRONG

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
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2** | **4**
- Ginger **1 Thumb** | **2 Thumbs**
- Sweet Potato **1** | **2**
- Cremini Mushrooms **8 oz** | **16 oz**
- Bell Pepper **1** | **2**
- Jasmine Rice **¾ Cup** | **1½ Cups**
- Hoisin Sauce **2 TBSP** | **4 TBSP**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Soy Sauce **2 TBSP** | **4 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Sesame Seeds **1 TBSP** | **2 TBSP**



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 SPICY 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, 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**. Roast on top rack until just tender, 15 minutes (they'll finish cooking in step 5). (For 4 servings, use 2 sheets; roast sweet potatoes and mushrooms on top rack and bell peppers on middle rack.)



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 **spicy soy mayo** as you like. Top with **scallion greens** and remaining **sesame seeds**. Serve.

LOVE ON TOP

Want to take these bowls to the next level? Top 'em with fried eggs or some crumbled seaweed snacks!



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