



INGREDIENTS

2 PERSON | 4 PERSON

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

*The ingredient you received may be a different color.

HELLO

HOISIN SAUCE

Sweet and tangy with a barbecue-like kick

HOISIN SWEET POTATO & MUSHROOM BOWLS

with Ginger Rice & Sriracha Soy Mayo



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 710



HELLO FRESH

LINE IT UP

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

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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 $\frac{1}{2}$ -inch pieces. Trim and quarter **mushrooms**. Core, deseed, and dice **bell pepper** into $\frac{1}{2}$ -inch pieces.



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.
- Stir in **rice**, **1 1/4 cups water** (**2 1/4 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.



4 MAKE SRIRACHA 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.



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



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, carefully 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.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt**; divide between bowls.
- Arrange **sweet potato** and **mushrooms** and **bell pepper** on top in their own sections. Drizzle everything with as much **sriracha soy mayo** as you like. Top with **scallion greens** and **remaining sesame seeds**. Serve.