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ROASTED SWEET POTATO & EDAMAME BOWLS

with Garlic Rice, Carrot Salad & a Fried Egg

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Garlic
(2 Cloves | 4 Cloves)



Jasmine Rice
(1 | 2)



Sweet Potatoes*
(2 | 4)



Carrot*
(3 oz | 6 oz)



Persian Cucumber*
(1 | 2)



Shelled Edamame*
(1 | 2)
Contains: Soy



Soy Sauce
(2 | 4)
Contains: Soy



Sweet Thai Chili Sauce
(1 | 2)
Contains: Soy



Rice Wine Vinegar
(1 | 1)



Mayonnaise
(1 | 2)
Contains: Eggs

PREP IN **10 MIN** READY IN **30 MIN**

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 TBSP | 2 TBSP)

Sugar
(½ tsp | 1 tsp)

Eggs
(2 | 4)
Contains: Eggs

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Can't imagine these bowls without a spicy kick? If you've got some on hand, drizzle your finished dish with Sriracha!

1.



Adjust rack to top position ([top and middle positions for 4 servings](#)) and preheat oven to 425 degrees. **Wash and dry produce.** Peel and finely chop **garlic**. Heat a **drizzle of oil** in a small pot over medium-high heat. Add garlic; cook, stirring, until fragrant, 30 seconds. Stir in **rice**, **1¼ cups water** ([2¼ cups for 4](#)) and **¼ tsp salt** ([½ tsp for 4](#)). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, peel and dice **sweet potatoes** into ½-inch pieces. Toss on one side of a baking sheet with a **drizzle of oil**, **salt**, and **pepper** ([for 4 servings, spread out across entire sheet.](#)) Roast on top rack for 12 minutes ([you'll add more to the sheet then](#)).

3.



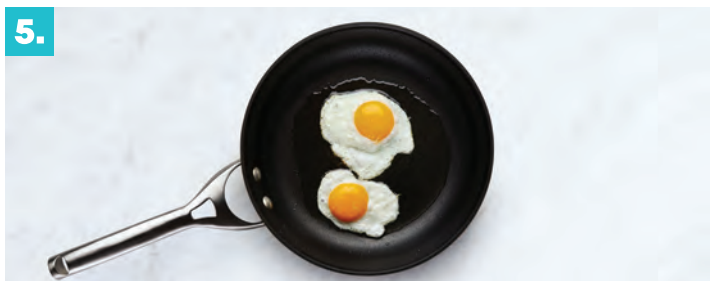
Meanwhile, trim and peel **carrot**; grate on the largest holes of a box grater. Trim and quarter **cucumber** lengthwise; slice into ¼-inch-thick pieces. In a medium bowl, combine **edamame**, **soy sauce**, and **half the chili sauce** ([you'll use the rest in the next step](#)). Season with **salt** and **pepper** to taste. Once **sweet potatoes** have roasted 12 minutes, remove sheet from oven. Carefully add **edamame mixture** to empty side. ([For 4 servings, add edamame mixture to a second baking sheet; roast on middle rack.](#)) Return to top rack until sweet potatoes and edamame are browned and tender, 8–10 minutes more.

4.



Wash out bowl used for edamame mixture. In same bowl, combine **carrot**, **cucumber**, **half the vinegar** ([all for 4 servings](#)), **½ tsp sugar** ([1 tsp for 4](#)), and a **big pinch of salt**. In a small bowl, combine **mayonnaise** with **remaining chili sauce**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

5.



Heat a **drizzle of oil** in a medium, preferably nonstick, pan ([use a large, preferably nonstick, pan for 4 servings](#)) over medium heat. Carefully crack **eggs** into hot pan and cover. ([For 4, you may want to cook eggs in batches.](#)) Fry eggs to preference. Lightly season with **salt** and **pepper**.

6.



Fluff **rice** with fork; season with **salt** to taste. Divide rice between shallow bowls; arrange **sweet potatoes**, **edamame**, and **carrot salad** on top in separate sections. Top with **fried eggs** and drizzle with **chili mayo**.

Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

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