



In your box

- 8 oz. Sweet Potato Cubes
- 1 tsp. Sambal
- 4 oz. Cremini Mushrooms
- 2 oz. Teriyaki Glaze
- ¾ cup Jasmine Rice
- 6 oz. Snow Peas
- ½ oz. Crispy Fried Onions
- 2 Green Onions
- 2 tsp. White Miso Paste
- 1 fl. oz. Honey

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Impossible Burger

*Contains: wheat, soy

You will need

- Olive Oil, Salt, Cooking Spray
- Medium Non-Stick Pan, Small Pot, Mixing Bowl, Baking Sheet

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Miso-Glazed Sweet Potato Rice Bowl

with snow peas and mushrooms

NUTRITION per serving—Calories: 665, Carbohydrates: 119g, Sugar: 30g, Fiber: 8g, Protein: 13g, Sodium: 1340mg, Fat: 15g, Saturated Fat: 3g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

45-55 min.

Cook Within

7 days

Difficulty Level

Expert

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **Impossible burger**, cook with a pinch of **salt** and **pepper**, breaking up burger until heated through, 4-6 minutes. If using **diced chicken**, pat dry and season with a pinch of salt and pepper. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **steak strips** and **flank steak**, separate into a single layer, pat dry, and season with a pinch of salt and pepper. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add proteins to sweet potato bowl as desired.



1. Roast the Sweet Potatoes

- Place **sweet potato cubes** on prepared baking sheet and toss with 1 Tbsp. **olive oil** and ¼ tsp. **salt**. Massage oil and seasoning into cubes.
- Spread into a single layer and roast in hot oven until tender, 15-17 minutes.
- While sweet potato roasts, cook rice.



2. Cook the Rice

- Bring a small pot with **rice** and 1½ cups **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



3. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Slice **snow peas** into ½" pieces.
- Combine **honey** and **miso** in a large mixing bowl until completely combined. Set aside.



4. Cook the Vegetables

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **mushrooms**, **snow peas**, and **white portions of green onions** to hot pan. Stir occasionally until mushrooms and snow peas are tender, 4-6 minutes.
- Stir in **teriyaki glaze** until combined. Remove from burner.



5. Finish the Dish

- Transfer **roasted sweet potatoes** to bowl with **miso-honey mixture** and gently stir to combine.
- Plate dish as pictured on front of card, topping **rice** with **vegetables**, then sweet potatoes. Garnish with **green portions of green onions** and **crispy onions**. Drizzle with **sambal** (to taste). Bon appétit!