



In your box

- .6 oz. Butter
- 32 oz. Sweet Potatoes
- 16 oz. Green Beans
- 6 oz. Cremini Mushrooms
- 1 oz. Pepitas
- 8 fl. oz. Light Cream
- 2 Tbsp. Cinnamon Sugar
- 2 Tbsp. Rolled Oats
- 1 oz. Light Brown Sugar
- 1 oz. Crispy Fried Onions

CONTAINS milk, wheat, soy



Holiday Special (Makes 6 Servings)

Sides: Green Bean Casserole and Mashed Sweet Potatoes

NUTRITION per serving—Calories: 386, Carbohydrates: 51g, Fat: 18g, Protein: 6g, Sodium: 366mg. Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
7 days

Difficulty Level ● ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 2 Medium Oven-Safe Casserole Dishes,
Large Non-Stick Pan, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Prepare two casserole dishes with cooking spray



1

Roast Potatoes and Prepare Ingredients

- Peel and cut **sweet potatoes** into 1" dice. Place on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast until tender, 20-24 minutes. Keep warm
- While potatoes cook, trim ends off **green beans**. Cut into 2" pieces.
- Cut **mushrooms** into thin slices.
- Coarsely chop **pepitas**.



2

Cook the Green Beans and Mushrooms

- Heat 3 Tbsp. **water** in a large non-stick pan over medium heat.
- Once steam begins to appear, add **green beans** and cook until bright green and tender, 4-6 minutes.
- Transfer beans to one prepared casserole dish. *For best results use an 8" dish.*
- Wipe pan clean and place over medium-high heat. Add 2 tsp. **olive oil**, **mushrooms**, and a pinch of **salt** and **pepper** to hot pan. Cook until browned and tender, 5-7 minutes.



3

Assemble the Casserole

- Add **cream** to pan with **mushrooms**. Bring to a simmer and cook until thick enough to coat the back of a spoon, 4-6 minutes.
- Season with a pinch of **salt** and **pepper**.
- Pour **cream-mushroom mixture** over **green beans**.



4

Assemble the Sweet Potato Mash

- Transfer **sweet potatoes** to second prepared casserole dish. *For best results use an 8" dish.*
- Mash until smooth. Mix in **cinnamon sugar** and a pinch of **salt** and **pepper**.
- In a mixing bowl, make streusel by combining **rolled oats**, **pepitas**, **brown sugar**, and **butter**.



5

Finish the Dish

- Top mashed **sweet potatoes** with **streusel**. Sprinkle **crispy onions** over **green beans**. Roast both until golden brown, 3-5 minutes.
- Serve from casserole dishes. Bon appétit!