



**GREEN
CHEF**

HOISIN MUSHROOM & EDAMAME BOWLS

bell pepper, ginger rice, ginger-Sriracha aioli

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

860

MENU

VEGETARIAN // GLUTEN-FREE

Fresh and savory with a bit of zing: That's the vibe you can look forward to in tonight's dinner. Mushrooms and bell pepper are roasted with gluten-free hoisin sauce, which has a smoky-sweet edge and tons of umami. Protein-packed edamame get a tangy kick from rice wine vinegar. It's all served over a fragrant jasmine rice cooked with ginger and mushroom stock so every grain is infused with flavor. The crowning touch is a drizzle of ginger-Sriracha aioli and a sprinkle of black and white sesame seeds.

**COOKING FOR
4**

If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (12 ITEMS)

2½ oz & ¼ oz **Yellow onions & ginger**
½ cup **Jasmine rice**
1 whole **Mushroom stock concentrate**
4 oz **Cremini mushrooms**
1 unit **Red bell pepper**
¼ oz **Garlic**
1 whole **Scallion**
3½ oz **Edamame** S
¾ oz **Rice wine vinegar**
2 oz **Gluten-free hoisin sauce** S
2½ oz **Ginger-Sriracha aioli** E S
1 tsp **Black & white sesame seeds**

WHAT YOU'LL NEED

small pot with lid
small sauté pan
baking sheet
medium bowl
measuring cup & spoons
oven mitt
cooking oil
2 tbsp butter M
salt & pepper

ALLERGENS

S SOY
E EGGS
M MILK

Wash and dry fresh produce. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 COOK RICE

- Preheat oven to 425 degrees.
- Melt 1 tablespoon butter in a small pot over medium heat. Add **yellow onions and ginger** and **jasmine rice** to hot pot. Cook 1-2 minutes, or until lightly toasted, stirring frequently.
- Add 1 cup water, **mushroom stock concentrate**, and about ¼ teaspoon salt. Bring to a boil. Stir, then reduce heat to medium low and cover pot with lid. Simmer 16-18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. Fluff with a fork. Add 1 tablespoon butter. Stir until butter has melted.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 START PREP & ROAST VEGGIES

- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Halve or quarter **mushrooms**, depending on size.
- Cut **red bell pepper*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- Place **mushrooms** and **bell pepper** in a medium bowl. Drizzle with about 2 tablespoons cooking oil. Season with about ¼ teaspoon salt and a pinch of pepper. Stir to coat.
- Spread **mushrooms and bell pepper** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 10-12 minutes, or until tender, stirring halfway through. (You'll finish the veggies in Step 5.)

**The ingredient you received may be a different color.*

3 FINISH PREP

- Mince **garlic**.
- Trim and thinly slice **scallion**.

4 COOK EDAMAME

- Heat about 1½ tablespoons cooking oil in a small sauté pan over medium-high heat. Add **edamame** and **garlic** to hot pan. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 3-4 minutes, or until edamame are mostly tender, stirring occasionally.
- Add **rice wine vinegar**. Cook 1-2 minutes, or until vinegar has reduced by half.

5 FINISH VEGGIES

- Drizzle **gluten-free hoisin sauce** over baking sheet with **mushrooms and bell pepper**. Stir to evenly coat. (**Careful! Baking sheet is hot!**)

6 PLATE YOUR DISH

- Divide **ginger rice** between bowls. Top with **hoisin mushrooms and bell pepper**. Top with **edamame**. Drizzle with **ginger-Sriracha aioli**. Garnish with **scallion** and **black and white sesame seeds**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (387g)

Amount per serving

Calories **860**

	% Daily Value*
Total Fat 59g	76%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 1980mg	86%
Total Carbohydrate 73g	27%
Dietary Fiber 5g	18%
Total Sugars 14g	
Includes 5g Added Sugars	10%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 142mg	10%
Iron 2mg	10%
Potassium 825mg	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Gluten-Free Hoisin Sauce [water, organic tamari (water, organic soybeans, salt, organic alcohol), organic apple cider vinegar, organic cane sugar, organic molasses, organic red miso, orange juice concentrate, organic tapioca starch, organic sesame oil, organic jalapeño, organic ginger, organic garlic powder, organic tamarind puree, xanthan gum, organic cinnamon, organic anise, organic black pepper, organic fennel, organic cloves], **Mushroom Stock Concentrate** [mushroom juice concentrate, maltodextrin, salt, natural flavor, sugar, yeast extract, and xanthan gum], **Cremini Mushrooms**, **Bell Peppers**, **Jasmine Rice** [jasmine rice], **Scallions**, **Yellow Onions**, **Ginger** [organic ginger, organic cane sugar, organic rice vinegar, citric acid], **Edamame** [soybean kernels], **Rice Wine Vinegar** [rice vinegar diluted with water to 4.3% acidity], **Garlic**, **Black & White Sesame Seeds** (White Sesame Seeds [hulled sesame seeds], Black Sesame Seeds [black sesame seeds]), **Ginger-Sriracha Aioli** (Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Sriracha Sauce [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], Lime Juice [lime], Puréed Ginger [ginger], Garlic)

Allergen information:

Contains Egg And Soy

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.