

Miso-Glazed Portabello Mushrooms

with Garlic Rice, Yuzu Slaw & Aioli Drizzle

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Baby Spinach Leaves



Celery



Portabello Mushrooms



Miso Paste



Sesame Seeds



Yuzu Vinaigrette



Garlic Aioli



Shredded Cabbage Mix

Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **25-35** mins
Ready in: **30-40** mins

Brace your tastebuds because they're about to be served a huge helping of brilliance in a bowl. Yuzu cabbage against the earthy miso mushrooms with garlic rice is a spoonful of flavour that will make your mouth water. Sprinkle on some toasted sesame seeds and brace yourself to be blown away – hang on tight!

Pantry items

Olive Oil, Butter, Rice Wine Vinegar, Brown Sugar, Sesame Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

| | 2 People | 4 People |
|-----------------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| garlic | 3 cloves | 6 cloves |
| butter* (for the rice) | 20g | 40g |
| water* (for the rice) | 1¼ cups | 2½ cups |
| jasmine rice | 1 packet | 1 packet |
| baby spinach leaves | 1 small bag | 1 medium bag |
| celery | 1 stalk | 2 stalks |
| portabello mushrooms | 1 packet | 1 packet |
| miso paste | 1 packet | 2 packets |
| rice wine vinegar* | 1 tsp | 2 tsp |
| brown sugar* | 1 tbs | 2 tbs |
| sesame oil* | 1 tsp | 2 tsp |
| sesame seeds | 1 sachet | 1 sachet |
| butter* (for the sauce) | 20g | 40g |
| water* (for the sauce) | ½ cup | 1 cup |
| shredded cabbage mix | 1 bag (150g) | 1 bag (300g) |
| yuzu vinaigrette | 1 medium packet | 1 large packet |
| garlic aioli | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3427kJ (819Cal) | 844kJ (202Cal) |
| Protein (g) | 13.5g | 3.3g |
| Fat, total (g) | 48.4g | 11.9g |
| - saturated (g) | 14.6g | 3.6g |
| Carbohydrate (g) | 79.6g | 19.6g |
| - sugars (g) | 12.2g | 3g |
| Sodium (mg) | 1151mg | 283mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cook the garlic rice

1. Finely chop **garlic**.
2. In a medium saucepan, heat **butter (for the rice)** and a dash of **olive oil** over medium heat. Add 1/2 the **garlic** and cook until fragrant, **1-2 minutes**.
3. Add **water (for the rice)** and a generous pinch of **salt** and bring to the boil. Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
4. Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and water is absorbed, **10-15 minutes**.
5. When the rice is done, stir through **baby spinach leaves**.

TIP: The rice will finish cooking in its own steam so don't peek!



Add the sauce

1. Reduce heat to medium-low, then add the **miso mixture** and **water (for the sauce)** to the mushrooms and cook, until slightly reduced, **1-2 minutes**.

TIP: Add a splash more water if the sauce looks too thick.



Get prepped

1. Meanwhile, thinly slice **celery** and **portabello mushrooms**.
2. In a small bowl, combine **miso paste**, the **rice wine vinegar**, **brown sugar**, **sesame oil** and the remaining **garlic**. Set aside.



Toss the slaw

1. Meanwhile, combine **shredded cabbage mix**, **celery**, **yuzu vinaigrette** and a drizzle of **olive oil** in a large bowl. Season to taste.
2. In a second small bowl, combine **garlic aioli** and a splash of **water**. Season to taste.



Cook the mushrooms

1. When the rice has **15 minutes** remaining, heat a large frying pan over medium-high heat. Toast **sesame seeds**, tossing, until golden, **3-4 minutes**. Transfer to a bowl.
2. Return the frying pan to medium-high heat with the **butter (for the sauce)** and a drizzle of **olive oil**. Cook **portabello mushrooms**, stirring, until tender, **4-6 minutes**.



Serve up

1. Divide garlic rice between plates. Top with yuzu slaw and miso-glazed portabello mushrooms. Spoon over any remaining sauce from the pan.
2. Garnish with toasted sesame seeds.
3. Drizzle over aioli to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2022 | CW36

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