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## SWEET POTATO & BROCCOLI DONBURI WITH FRIED EGG

over Scallion Lime Rice with Pickled Cucumber & Sriracha Mayo

**WHAT WE SEND** (2 servings | 4 servings) **CALORIES 890** **PREP IN 10 MIN** **READY IN 45 MIN**

\* Keep refrigerated

\* Times may vary based on CustomPlate choices.



**Jasmine Rice**  
(1 | 2)



**Broccoli\***  
(1 | 2)



**Sriracha**  
(1 | 2)



**Fry Seasoning**  
(1 | 1)



**Sweet Potatoes\***  
(2 | 4)



**Mini Cucumber\***  
(1 | 2)



**Lime\***  
(1 | 2)



**Scallions\***  
(1 | 2)



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



**Diced Steak** 🍖  
(8 oz | 16 oz)  
Calories: 1130

**Cooking Oil** 🍷

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Sugar**  
(¼ tsp | ½ tsp)

**Cooking Oil**  
(1 TBSP | 2 TBSP)

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

**Eggs**  
(2 | 4)  
*Contains: Eggs*

**Mayonnaise**  
(4 TBSP | 8 TBSP)  
*Contains: Eggs*

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**6 SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

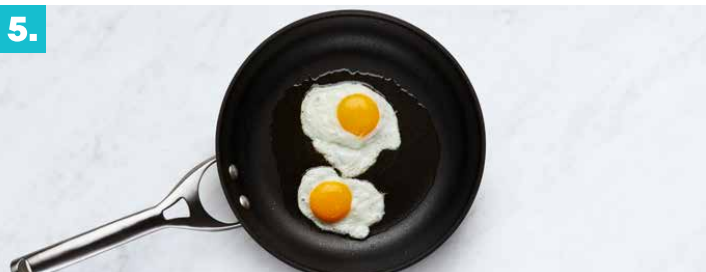


**1.** Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.** Trim and thinly slice **scallions**, separating whites from greens. Peel and dice **sweet potatoes** into ½-inch pieces (**for speedier spud prep, skip the peeling!**). Cut **broccoli** into bite-size pieces.



**3.** While rice cooks, toss **sweet potatoes** on one side of a baking sheet with a **drizzle of oil**, **half the Fry Seasoning (all for 4 servings)**, **salt**, and **pepper**. (**For 4, spread across entire sheet.**) Roast on top rack for 12 minutes, then carefully toss **broccoli** on empty side with a **drizzle of oil**, **salt**, and **pepper**. (**For 4, leave sweet potatoes roasting; toss broccoli on a separate sheet and roast on middle rack.**) Roast until veggies are browned and tender, 12–15 minutes more.

**↔** Pat **steak** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add steak and cook, stirring occasionally, to desired doneness, 3–5 minutes. Turn off heat; transfer to a plate. Wipe out pan.



**5.** In a second small bowl, combine **4 TBSP mayonnaise (8 TBSP for 4 servings)**, **Sriracha**, and a **squeeze of lime juice** to taste. Season with **salt**. When veggies have about 5 minutes left, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Once hot, crack **two eggs (four eggs for 4)** into pan and cover. (**For 4, you may want to cook eggs in batches.**) Fry eggs to preference. Season with **salt** and **pepper**.

**↔** Use pan used for steak here.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness. Steak is fully cooked when internal temperature reaches 145°.*



**2.** Melt **1 TBSP butter (2 TBSP for 4 servings)** in a small pot over medium-high heat. Add **scallion whites**; cook until softened, 1 minute. Stir in **rice**, **1¼ cups water (2¼ cups for 4)**, and **1 tsp salt (2 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.



**4.** Meanwhile, trim and dice **cucumber**. Zest and quarter **lime**. In a small bowl, combine cucumber, **juice from half the lime**, **¼ tsp sugar (½ tsp for 4 servings)**, and a **pinch of salt**.



**6.** Fluff **rice** with a fork; stir in **lime zest** and a **pinch of salt**. Divide rice between bowls and top with **roasted veggies**, **pickled cucumber (draining first)**, and a **fried egg**. Drizzle with **Sriracha mayo** and sprinkle with **scallion greens**. Serve with any **remaining lime wedges** on the side.

**↔** Top bowls with **steak**.