

DINNERLY



Miso-Glazed Sweet Potatoes with Quinoa & Crisp Veggies



20-30min



2 Servings

Just because something is good for you doesn't mean it has to be boring. And the proof is in the pudding, er, sweet potatoes? Anyway, this dish is loaded with healthy stuff we should be eating, like sweet potatoes, quinoa, and veggies. They're extra delicious thanks to a umami-laden miso and gochujang glaze. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- ½ lb snow peas
- 2 (3 oz) white quinoa
- 0.63 oz miso paste¹
- 1 oz gochujang¹
- 1 bag radishes

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- white wine vinegar²
- sugar

TOOLS

- rimmed baking sheet
- medium saucepan

ALLERGENS

Soy (1), Sulphites (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 34g, Carbs 110g, Protein 18g



1. Roast sweet potatoes

Preheat oven to 425°F with a rack in the upper third.

Scrub **sweet potato**, then cut into ½-inch thick rounds. Toss on a rimmed baking sheet with **1 tablespoon oil** and season with **salt and pepper**. Roast on upper oven rack until tender, about 20 minutes. Remove from oven and switch oven to broil.



2. Cook snow peas

Meanwhile, bring **4 cups salted water** to a boil in a medium saucepan.

Trim stem ends from **snow peas**, then halve crosswise. Add to boiling water and cook until bright green and crisp tender, about 2 minutes. Drain, rinse with cold water, and drain well again. Set aside for step 5.



3. Cook quinoa

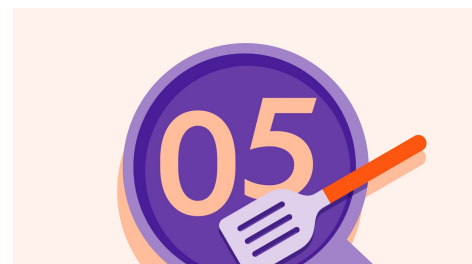
In same saucepan, combine **quinoa, 1 cup water**, and **1 teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Keep covered off heat until ready to serve.



4. Glaze & broil potatoes

In a medium bowl, whisk **miso, gochujang, 1 tablespoons each of vinegar and sugar**, and **¼ cup oil**. Season to taste with **salt and pepper**.

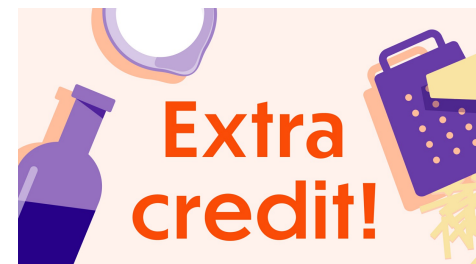
Once **sweet potatoes** have roasted for 20 minutes, brush **some of the miso glaze** on one side. Broil on upper oven rack until lightly caramelized, 3–5 minutes (watch closely as broilers vary).



5. Finish salad & serve

Trim **radishes** and very thinly slice. In a medium bowl, toss together **radishes, snow peas**, and **remaining miso glaze**. Fluff **quinoa** with a fork.

Serve **glazed sweet potatoes** and **snow pea and radish salad** over **quinoa**. Enjoy!



6. Crunch, crunch!

Add a sprinkle of sesame seeds, chopped peanuts, or cashews for an extra protein kick and added crunch!