

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves | 1 Thumb | 1 Thumb



4 oz | 8 oz Shelled Edamame Contains: Soy



Ginger



6 oz | 12 oz Cauliflower Rice



Scallions



82 g | 164 g Tempura Batter Mix Contains: Eggs, Milk,



8 oz | 16 oz Broccoli



4 oz | 8 oz Shredded Red Cabbage



1.5 oz | 3 oz Sesame Dressing Contains: Sesame, Soy, Wheat



1 oz | 2 oz Sweet Thai Chili Sauce



2 TBSP | 4 TBSP Mayonnaise **Contains: Eggs**





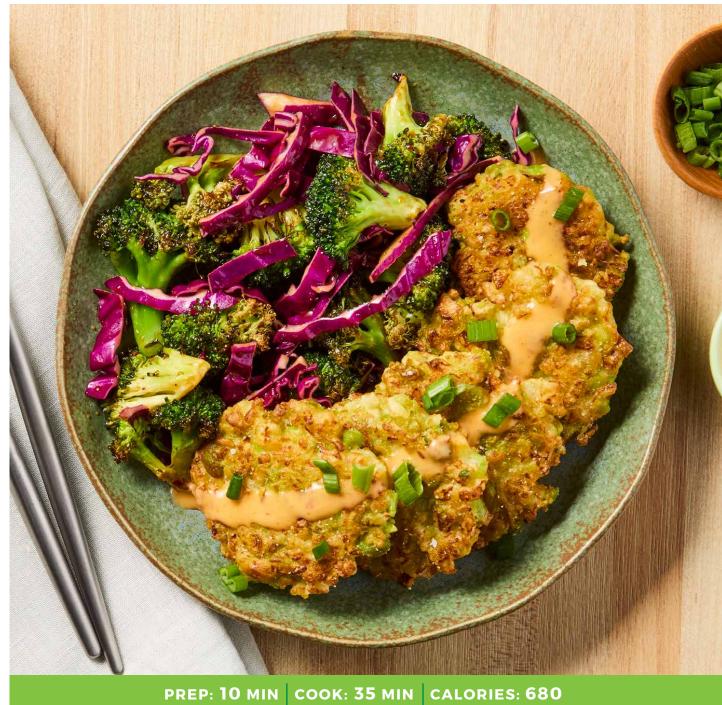
HELLO

SESAME DRESSING

This dressing adds nutty oomph to roasted broccoli slaw.

EDAMAME & CAULIFLOWER FRITTERS

with Roasted Broccoli Slaw & Sweet Chili Mayo





SMASH HIT

As you make your batter, you'll mash half the edamame. This combo of textures will help the fritters hold their shape.

BUST OUT

- Baking sheet
- Large bowl
- Medium bowl
- · Small bowl
- Large pan
- Whisk
- Paper towels
- Kosher salt
- · Black pepper
- Cooking oil (1 tsp + more for frying)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce (except cauliflower rice).
- Cut **broccoli** into bite-size pieces if necessary. Peel and mince or grate garlic and half the ginger (all for 4 servings). Trim and thinly slice scallions, separating whites from greens; mince whites.



2 ROAST BROCCOLI

- Toss **broccoli** on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack until browned and tender 15-20 minutes.



3 MAKE BATTER

- Meanwhile, place edamame, garlic, and ginger in a medium microwavesafe bowl: microwave for 1 minute.
- Mash half the edamame mixture lightly with a fork. Add cauliflower rice and scallion whites; stir to combine.
- Stir in tempura mix, 1/3 cup cold water (2/3 cup for 4 servings), 1/2 tsp salt (1 tsp for 4), and pepper. TIP: Batter should be very thick but not dry; add a splash of water if necessary.



4 COOK FRITTERS

- Heat a 1/3-inch layer of oil in a large pan over medium-high heat. Once oil is shimmering and hot enough that a **drop of batter** sizzles when added to the pan, carefully add 11/2-TBSP scoops of batter to pan; press down lightly with a spoon. TIP: Depending on the size of your pan, you may need to work in batches, adding more oil between batches.
- Cook until golden brown and crisp. 3-4 minutes per side.
- Transfer fritters to a paper-towel-lined plate. Season with salt.



5 MAKE SLAW & MIX MAYO

- In a large bowl, toss together roasted broccoli, cabbage, sesame dressing, and half the chili sauce. Season with a pinch of salt and pepper.
- In a small bowl, whisk together mavonnaise and remaining chili sauce. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



• Divide slaw and fritters between plates. Drizzle chili mayo over fritters. Garnish with **scallion greens** and serve.