



MUSHROOM PO'BOYS & BOARDWALK FRIES

with Slaw, Pickles & Spicy Remoulade

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button
Mushrooms



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



1 | 2
Old Bay
Seasoning



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Hot Sauce



4 tsp | 8 tsp
Dijon Mustard



2 | 4
Scallions



1 | 2
Lemon



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 oz | 8 oz
Shredded Red
Cabbage



12 oz | 24 oz
Potatoes*



1 | 2
Sliced Dill Pickle



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

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



4 oz | 8 oz
Bacon

Calories: 1320



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1060



HELLO

TEMPURA BATTER MIX

Gives mushrooms a crisp, light-as-air coating

NOT MUSH'ROOM

Depending on the size of your pan, you may need to fry your mushrooms in batches rather than crowding them all in the pan at once. That way, you'll maintain the oil's temperature and cook up mushrooms that are crispy rather than steamy.

BUST OUT

- Baking sheet
- 3 Medium bowls
- Whisk
- Large pan
- Slotted spoon
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp + more for frying)
- Sugar (1 tsp | 2 tsp)

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.

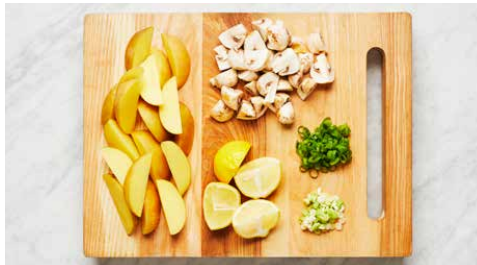
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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens; roughly chop whites. Quarter **lemon**. Trim and halve **mushrooms** (quarter any larger mushrooms; skip if your mushrooms are pre-sliced!).

- 🔪 Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan. Once cool enough to handle, roughly chop.



4 FRY MUSHROOMS

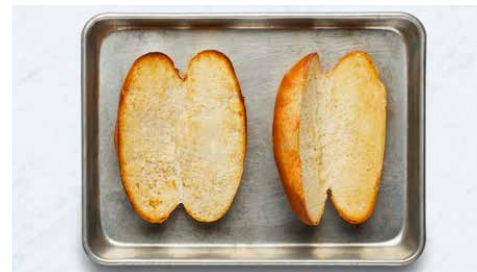
- Heat a ½-inch layer of oil in a large pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to the pan, use tongs to add coated **mushrooms** in a single layer. **TIP: Work in batches if necessary.**
- Cook until golden brown, 3-4 minutes on first side and 1-2 minutes on second side. Using a slotted spoon, transfer mushrooms to a paper-towel-lined plate. Season with **salt**.

- 🔪 Use pan used for bacon here.



2 ROAST POTATOES & MAKE SLAW

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the Old Bay Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.
- In a medium bowl, combine **cabbage**, **scallion greens**, **sour cream**, **1 tsp sugar** (2 tsp for 4 servings), and **juice from one lemon wedge** (two wedges for 4). Season with **salt** and **pepper**.



5 TOAST BREAD

- While mushrooms cook, halve **baguettes** lengthwise, stopping before you get all the way through.
- Toast, cut sides up (place directly on oven rack or use a baking sheet), until golden brown, 3-5 minutes.



3 MAKE REMOULADE & BATTER

- In a second medium bowl, combine **mayonnaise**, **mustard**, **scallion whites**, **juice from one lemon wedge** (two wedges for 4 servings), and **hot sauce** to taste.
- In a third medium bowl, whisk together **tempura batter mix**, **garlic powder**, **remaining Old Bay Seasoning**, **½ cup cold water** (¾ cup for 4), and a **big pinch of salt**. (TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.) Stir **mushrooms** into batter until fully coated.



6 SERVE

- Spread cut sides of **baguettes** with **spicy remoulade**; fill with **mushrooms**, **pickle slices**, and as much **slaw** as you like.
- Divide **sandwiches** and **fries** between plates. Serve with any remaining slaw, any remaining remoulade, and **remaining lemon wedges** on the side. **TIP: If you've got some on hand, serve ketchup or malt vinegar with your fries!**

- 🔪 Top sandwiches with **bacon**.

*Bacon is fully cooked when internal temperature reaches 145°.