

## **INGREDIENTS**

2 PERSON | 4 PERSON



Cauliflower Rice



8 oz | 16 oz Broccoli



1 Clove(s) | 2 Clove(s) Garlic



1 Thumb | 1 Thumb Ginger



Scallions



4 oz | 8 oz Edamame Contains: Soy



1½ oz 3 oz Sesame Dressing Contains: Soy, Wheat,



Mayonnaise **Contains: Eggs** 



1 oz 2 oz Sweet Thai Chili Sauce



4 oz | 8 oz Shredded Red Cabbage



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

## **HELLO**

## **SESAME DRESSING**

This dressing adds nutty oomph to roasted broccoli slaw.

# **EDAMAME & CAULIFLOWER FRITTERS**

with Roasted Broccoli Slaw & Sweet Chili Mayo



PREP: 10 MIN COOK: 35 MIN CALORIES: 680



#### **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

## **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.

## **HOW WAS YOUR MEAL?**



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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.



- 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, ⅓ cup cold water (⅔ cup for 4 servings), ⅙ tsp salt (1 tsp for 4), and pepper. TIP: Batter should be very thick but not dry; add a splash of water if necessary.



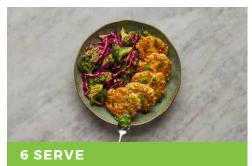
#### **4 COOK FRITTERS**

- 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 mayonnaise 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.