



EDAMAME & CAULIFLOWER FRITTERS

with Roasted Broccoli Slaw & Sweet Chili Mayo

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Cauliflower Rice



8 oz | 16 oz
Broccoli



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



1 Thumb | 1 Thumb
Ginger



2 | 4
Scallions



4 oz | 8 oz
Edamame
Contains: Soy



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



2 TBSP | 4 TBSP
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.



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
- Medium bowl
- Large pan
- Paper towels
- Large bowl
- Small bowl
- Whisk
- 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?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



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 microwave-safe 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 **1 1/2-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.



6 SERVE

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