



# CRISPY CAJUN KIDNEY BEAN SANDWICHES

with Potato Wedges & Secret Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 1  
Sliced Dill  
Pickle



1 | 1  
Kidney Beans



2 | 4  
Scallions



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Hot Sauce



¼ Cup | ½ Cup  
Monterey  
Jack Cheese  
Contains: Milk



1 tsp | 2 tsp  
Garlic Powder



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



1 TBSP | 2 TBSP  
Cajun Spice  
Blend



2 | 4  
Brioche Buns  
Contains: Eggs,  
Milk, Soy, Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*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: 1520



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1240



HELLO


## KIDNEY BEANS

These red legumes have an earthy flavor and creamy texture.

### BEAN THERE, DONE THAT

In step 4, we ask you to mash the beans until *mostly* smooth. This creates a varied texture that makes it easier to form patties.

### BUST OUT


- Strainer
- Potato masher
- Baking sheet
- Large pan
- Small bowl
- Paper towels 
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Finely chop a **few pickle slices** until you have 2 tsp (4 tsp for 4 servings). (Save remaining pickle slices for serving.) Drain and rinse **beans**. Trim and mince **scallions**.



### 4 MAKE BEAN MIXTURE

- Meanwhile, place **half the beans (all for 4 servings)** in a large bowl. Mash with a potato masher or fork until mostly smooth. (It's OK if there are still some larger pieces.)
- Stir in **Monterey Jack, scallions, garlic powder, half the tempura mix, 2 tsp Cajun Spice Blend (be sure to measure; we sent more), and 2 TBSP water** until thoroughly combined. (For 4, use all the tempura batter mix, 4 tsp Cajun Spice Blend, and ¼ cup water.) Season with **salt (we used ¼ tsp; ½ tsp for 4)** and **pepper**.
- Divide **bean mixture** into two mounds (four mounds for 4).



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until golden brown and crispy, 20-25 minutes.



### 5 COOK PATTIES


- Heat a **drizzle of oil** in a large pan over medium-high heat. Using a silicone spatula, add **bean mixture mounds** to pan and gently press to flatten into patties, each about as wide as a burger bun. Cook until golden brown and crisp, 3-4 minutes per side. Transfer to a plate. **TIP: Depending on the size of your pan, you may need to work in batches, adding another drizzle of oil before each batch.**

 Use pan used for bacon here.




### 3 MAKE SECRET SAUCE

- While potatoes roast, in a small bowl, combine **mayonnaise, chopped pickle, ½ tsp sugar (1 tsp for 4 servings)**, and as much **hot sauce** as you like.

-  Heat a dry, large pan over medium-high heat. Add **bacon\*** and cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer bacon to a paper-towel-lined plate. Carefully discard bacon fat; wipe out pan.



### 6 FINISH & SERVE

- Halve and toast **buns** until golden; spread cut sides with **2 TBSP butter (4 TBSP for 4 servings)**. Spread bottom buns with up to **half the secret sauce**. Fill buns with **patties** and as much **sliced pickle** as you like.
  - Divide **sandwiches** between plates. Serve with **potato wedges** and remaining secret sauce on the side.
-  Top **patties** with **bacon**.

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