



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.

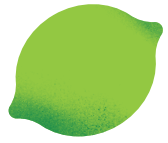


8 oz | 16 oz
Broccoli Florets

Calories: 930



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1020



HELLO FRESH

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 deliciously varied texture. Patties not sticking together? Just mash the mixture a bit more.

BUST OUT

- Strainer
 - Potato masher
 - Baking sheet
 - Large pan
 - Small bowl
 - Rubber spatula
 - 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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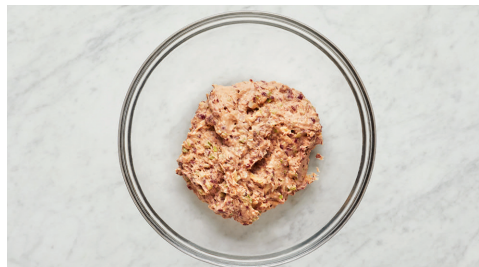
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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. 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**.

- Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



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, Cajun Spice Blend, ¾ of the tempura batter mix, and 3 TBSP water** until thoroughly combined. (For 4, use all the tempura batter mix, 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.
- Swap in **broccoli** for potatoes; roast for 15-20 minutes.



5 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Using a rubber 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.**



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.



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.

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