

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves | 1 Thumb | 1 Thumb



4 oz | 8 oz Shelled Edamame Contains: Soy



Ginger



6 oz | 12 oz Cauliflower Rice



Scallions

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



8 oz | 16 oz Broccoli Florets



4 oz | 8 oz Shredded Red Cabbage



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



1 oz 2 oz Sweet Thai Chili Sauce



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



ANY ISSUES WITH YOUR ORDER?

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: 670



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 (1 tsp + more for frying)

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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 florets 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 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, ½ cup cold water (½ cup for 4 servings), ½ tsp salt (1 tsp for 4), and pepper. TIP: Batter should be very thick but not dry; add a splash of water if necessary.



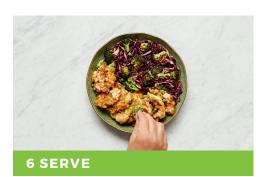
4 COOK FRITTERS

- 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.) Cook until golden brown and crisp, 3-4 minutes per side. TIP: If necessary, heat more oil in pan between batches.
- 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.

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