



MUSHROOM PO'BOYS & BOARDWALK FRIES

with Slaw, Pickles & Spicy Remoulade

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



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



1 | 2
Old Bay Seasoning



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Hot Sauce



4 tsp | 8 tsp
Dijon Mustard



2 | 4
Scallions



1 | 2
Lemon



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 oz | 8 oz
Shredded Red Cabbage



12 oz | 24 oz
Potatoes*



1 | 2
Sliced Dill Pickle



2 | 4
Demi-Baguettes
Contains: 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: 990



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1100



HELLO

TEMPURA BATTER MIX

Gives mushrooms a crisp, light-as-air coating

NOT MUSH'ROOM

Depending on the size of your pan, you may need to fry your mushrooms in batches rather than crowding them all in the pan at once. That way, you'll maintain the oil's temperature and cook up mushrooms that are crispy rather than steamy.

BUST OUT

- Baking sheet
- Large pan
- 3 Medium bowls
- Slotted spoon
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp + more for frying)
- Sugar (1 tsp | 2 tsp)

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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. Trim and thinly slice **scallions**, separating whites from greens; roughly chop whites. Quarter **lemon**. Trim and halve **mushrooms** (quarter any larger mushrooms; skip if your mushrooms are pre-sliced!).

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



4 FRY MUSHROOMS

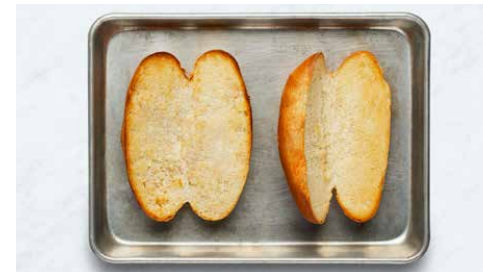
- Heat a ½-inch layer of oil in a large pan over medium-high heat. Once oil is hot enough that a drop of batter sizzles when added to the pan, use tongs to add coated **mushrooms** in a single layer. **TIP: Work in batches if necessary.**
- Cook until golden brown, 3-4 minutes on first side and 1-2 minutes on second side. Using a slotted spoon, transfer mushrooms to a paper-towel-lined plate. Season with **salt**.



2 ROAST POTATOES & MAKE SLAW

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the Old Bay Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.
- In a medium bowl, combine **cabbage**, **scallion greens**, **sour cream**, **1 tsp sugar** (2 tsp for 4 servings), and **juice from one lemon wedge** (two wedges for 4). Season with **salt** and **pepper**.

- 🔪 Swap in **broccoli** for potatoes; roast 12-15 minutes.



5 TOAST BREAD

- While mushrooms cook, halve **baguettes** lengthwise, stopping before you get all the way through.
- Toast, cut sides up (place directly on oven rack or use a baking sheet), until golden brown, 3-5 minutes.



3 MAKE REMOULADE & BATTER

- In a second medium bowl, combine **mayonnaise**, **mustard**, **scallion whites**, **juice from one lemon wedge** (two wedges for 4 servings), and **hot sauce** to taste.
- In a third medium bowl, whisk together **tempura batter mix**, **garlic powder**, **remaining Old Bay Seasoning**, **½ cup cold water** (⅔ cup for 4), and a **big pinch of salt**. (TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.) Stir **mushrooms** into batter until fully coated.



6 SERVE

- Spread cut sides of **baguettes** with **spicy remoulade**; fill with **mushrooms**, **pickle slices**, and as much **slaw** as you like.
- Divide **sandwiches** and **fries** between plates. Serve with any remaining slaw, any remaining remoulade, and **remaining lemon wedges** on the side. **TIP: If you've got some on hand, serve ketchup or malt vinegar with your fries!**