



CRISPY CAJUN RED BEAN BURGERS

with Carrot Fries & Secret Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



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!



HELLO

KIDNEY BEANS

These red legumes have an earthy
flavor and creamy texture.

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1040



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

- Peeler
- Strainer
- Baking sheet
- Small bowl
- Large bowl
- Potato masher
- Large pan
- Rubber spatula
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and ½-inch thick). 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, 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 CARROT FRIES

- Toss **carrots** on a baking sheet with a **large drizzle of oil**. Season with **salt and pepper**.
- Roast on top rack until tender, 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 **patties** 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 carrots 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 **carrot fries** and remaining secret sauce on the side.