



CRISPY CAJUN RED BEAN BURGERS

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: 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.

HELLO

KIDNEY BEANS

These red legumes have an earthy flavor and creamy texture.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1080



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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



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**.



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.



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.



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).



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.**



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.