

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*





2 | 4 Scallions



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



1 TBSP | 2 TBSP Cajun Spice)
Blend



Sliced Dill Pickle

4 TBSP | 8 TBSP

Mayonnaise Contains: Eggs



Kidney Beans



1 tsp | 2 tsp Hot Sauce



1 tsp | 2 tsp Garlic Powder



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



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.

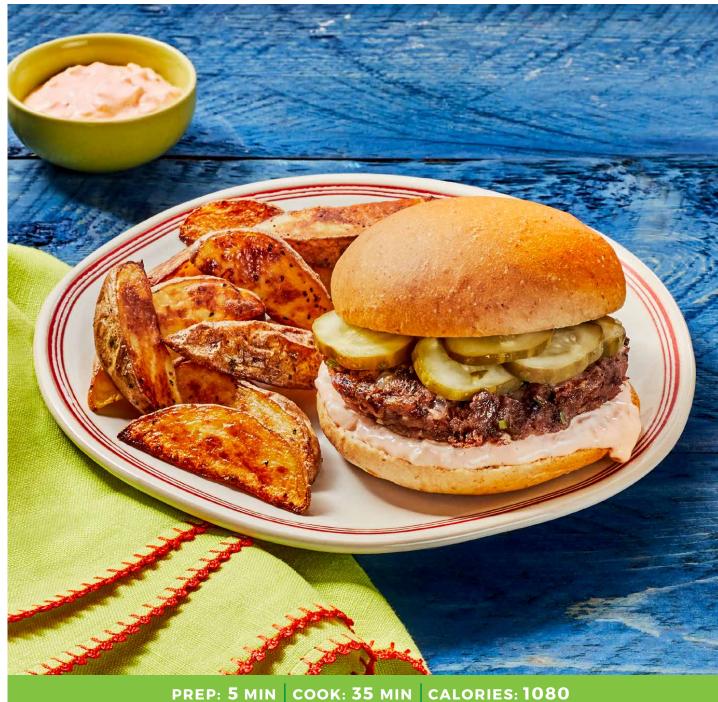
HELLO

KIDNEY BEANS

These red legumes have an earthy flavor and creamy texture.

CRISPY CAJUN RED BEAN BURGERS

with Potato Wedges & Secret Sauce





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 (1/2 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.
- 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, 1/2 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, 3/4 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 1/4 tsp; 1/2 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.



- 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.