



BOK CHOY SCALLION FRITTERS

with Hoisin-Roasted Green Beans, Garlic Rice & Soy Ginger Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Green Beans



4 oz | 8 oz
Bok Choy and
Napa Cabbage



2 | 4
Scallions



1 | 2
Lime



1 Thumb | 2 Thumbs
Ginger



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 oz | 2 oz
Sweet Thai Chili
Sauce



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



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HELLO

TEMPURA BATTER

Turns a pile of veg into crisp, light-as-air fritters

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 690



FRY, FRY AGAIN

In Step 5, check that the oil is hot enough between batches with a drop of batter. If it sizzles immediately, it's good to go.

BUST OUT

- Small pot
- Small bowl
- Baking sheet
- Large pan
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 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.**
- Peel and thinly slice **garlic**. Trim **green beans** if necessary. Roughly chop **bok choy and napa cabbage** into bite-size pieces. Trim and thinly slice **scallions**. Halve **lime**. Peel and mince or grate **ginger**.



4 MAKE BATTER & SAUCE

- Meanwhile, in a large bowl, combine **bok choy and napa cabbage, scallions, sesame seeds, and a pinch of salt and pepper**. Stir in **tempura batter mix, flour, 1/3 cup cold water (2/3 cup for 4 servings), 1/2 tsp salt (1 tsp for 4), and pepper**. (TIP: Batter should be very thick but not dry; add water 1 tsp at a time if necessary.) Set aside.
- In a small bowl, combine **chili sauce, soy sauce, juice from lime**, and as much **ginger** as you like. Set aside.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **garlic** and cook, stirring, until fragrant, 30-60 seconds.
- Stir in **rice, 3/4 cup water (1 1/2 cups for 4 servings)**, and a **pinch of salt**; bring to a boil. Once boiling, cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 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, add **1 1/2-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** to taste.



3 ROAST GREEN BEANS

- While rice cooks, toss **green beans** on a baking sheet with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until browned and tender, 12-15 minutes. (You'll finish the green beans in Step 6.)



6 FINISH & SERVE

- Remove **green beans** from oven; drizzle with **hoisin** and toss to coat. Return to top rack until tacky, 2-3 minutes.
- Divide **rice, fritters, and green beans** between plates. Serve with **soy ginger sauce** on the side for dipping.