



CRISPY CAJUN KIDNEY BEAN SANDWICHES

with Potato Wedges & Secret Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Sliced Dill
Pickle



13.4 oz | 13.4 oz
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!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the HelloCustom instructions on the flip side of this card to learn how to modify your meal.



4 oz | 8 oz
Bacon

Calories: 1240



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 960



HELLO FRESH

HELLO

KIDNEY BEANS

These red legumes have an earthy flavor and creamy texture perfect for forming into patties.

BEAN THERE, DONE THAT

As you make your bean mixture in step 4, we ask you to mash the beans until mostly smooth. This creates a rustic texture that makes it easy to form patties that actually hold their shape.

BUST OUT

- Strainer
- Baking sheet
- Small bowl
- Large bowl
- Potato masher
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk
- Paper towels 🔄

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🔄 *Bacon is fully cooked when internal temperature reaches 145°.



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**.



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, half the tempura mix, 2 tsp Cajun Spice** (be sure to measure; we sent more), and **2 TBSP water** until thoroughly combined. (For 4, use all the tempura mix, 4 tsp Cajun Spice, 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 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.



5 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Using a silicone 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 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.**

🔄 Use pan used for bacon here.



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.

- 🔄 Heat a dry, large pan over medium-high heat. Add **bacon*** and cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer bacon to a paper-towel-lined plate. Carefully discard bacon fat; wipe out pan.



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.

🔄 Top **patties** with **bacon**.

WK 26-10