



INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 Thumb | 1 Thumb
Ginger



2 | 4
Scallions



4 oz | 8 oz
Shelled
Edamame
Contains: Soy



6 oz | 12 oz
Cauliflower
Rice



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



8 oz | 16 oz
Broccoli Florets



4 oz | 8 oz
Shredded Red
Cabbage



1.5 oz | 3 oz
Sesame Dressing
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce
Contains: Soy



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs

HELLO

SESAME DRESSING

This sweet and savory dressing adds nutty oomph to roasted broccoli slaw.

EDAMAME & CAULIFLOWER FRITTERS

with Roasted Broccoli Slaw & Sweet Chili Mayo



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 670



SMASH HIT

As you make your fritter mixture in step 3, we tell you to mash half of the edamame. You want the mixture to be a coarse puree with some larger edamame pieces included, aka the ideal texture for forming fritters that actually hold their shape.

BUST OUT

- Baking sheet
- Medium bowl
- Large pan
- Paper towels
- Large bowl
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 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 (except cauliflower rice).**
- Cut **broccoli florets** into bite-size pieces if necessary. Peel and mince or grate **garlic** and **half the ginger (all for 4 servings)**. Trim and thinly slice **scallions**, separating whites from greens; mince whites.



2 ROAST BROCCOLI

- Toss **broccoli** on a baking sheet with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until browned and tender, 15-20 minutes.



3 MAKE BATTER

- Meanwhile, place **edamame, garlic, and ginger** in a medium microwave-safe bowl; microwave for 1 minute.
- Mash half the edamame lightly with a fork. Add **cauliflower rice** and **scallion whites**; stir to combine.
- Stir in **tempura mix**, **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 a splash of water if necessary.**



4 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, carefully 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**.



5 MAKE SLAW & MIX MAYO

- In a large bowl, toss together roasted **broccoli, cabbage, sesame dressing, and half the chili sauce**. Season with a **pinch of salt and pepper**.
- In a small bowl, whisk together **mayonnaise** and remaining chili sauce. Add **water** 1 tsp at a time, until mixture reaches a drizzling consistency.



6 SERVE

- Divide **slaw** and **fritters** between plates. Drizzle **chili mayo** over fritters. Garnish with **scallion greens** and serve.