

## **LOUISIANA-STYLE RED BEANS & RICE**

## with Braised Kale

### **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Green Bell Pepper



1 Clove | 2 Cloves Garlic



4 oz | 8 oz Kale



Scallions

**13.4 oz | 26.8 oz** Kidney Beans

**½ Cup | 1 Cup** Jasmine Rice

1 tsp | 2 tsp

Smoked Paprika



1.5 oz | 3 oz Tomato Paste



1 tsp | 2 tsp

1 tsp | 2 tsp Celery Salt



**3 | 6** Veggie Stock Concentrates



1 tsp | 2 tsp Hot Sauce

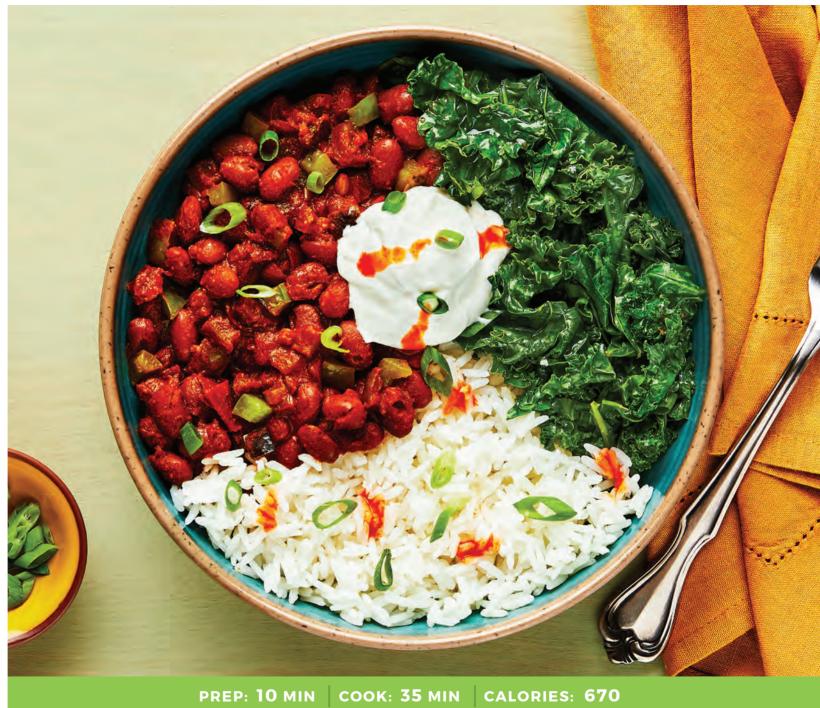


4 TBSP | 8 TBSP Sour Cream Contains: Milk

## HELLO

#### **BRAISED KALE**

Cooking down the hearty leaves with stock yields ultra-tender results.



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#### SECRET INGREDIENT

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that'll give vour dish delicious depth. Stirring it into your aromatics in step 3 and giving it a minute to cook before adding the beans will help the tomato paste caramelize. adding a huge hit of umami to vour finished dish.

#### **BUST OUT**

- Strainer
- · Small pot
- Medium pot
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)

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#### 1 PREP

- · Wash and dry all produce.
- Halve, core, and finely dice bell pepper. Trim and thinly slice scallions. separating whites from greens. Peel and mince garlic. Drain and rinse beans. Remove and discard any large stems from kale.



#### **2 COOK RICE**

• In a small pot, combine rice, 3/4 cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



#### **3 COOK AROMATICS**

- While rice cooks, heat a drizzle of oil in a medium pot over medium-high heat. Add **bell pepper** and cook until lightly browned and slightly softened, 4-5 minutes
- Stir in scallion whites and half the garlic; cook until fragrant, 30 seconds.
- Stir in tomato paste, paprika, celery salt, and Blackening Spice. Cook until thoroughly coated, 30 seconds more.



#### **4 STEW BEANS**

- Add beans to pot with aromatics: cook. stirring, until combined. Add 2 stock concentrates (4 for 4 servings) and 1/2 cup water (3/4 cup for 4). Bring to a simmer, then reduce heat to medium low.
- Cook, stirring occasionally, until thickened, 8-10 minutes, Stir in 1 TBSP butter (2 TBSP for 4). Taste and season with salt and pepper. TIP: If stewed beans are too thick, add another splash of water.



#### **5 BRAISE KALE**

- Meanwhile, heat a drizzle of oil in a large pan over medium-high heat. Add remaining garlic and cook until fragrant, 30 seconds.
- Stir in kale, 1/4 cup water (1/3 cup for 4 servings), and remaining stock concentrates. Cook, stirring occasionally, until liquid has evaporated and kale is wilted and tender. 5-7 minutes.
- Stir in 1 TBSP butter (2 TBSP for 4). Season with salt and pepper to taste.



#### 6 FINISH & SERVE

- Fluff rice with a fork: season with salt and pepper.
- Divide rice, stewed beans, and kale between bowls. Dollop beans with **sour cream**. Drizzle with **hot sauce** to taste. Sprinkle with scallion greens and serve.