



# LOUISIANA-STYLE RED BEANS & RICE

with Braised Kale

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Green Bell  
Pepper



2 | 2  
Scallions



1 Clove | 2 Cloves  
Garlic



13.4 oz | 26.8 oz  
Kidney Beans



4 oz | 8 oz  
Kale



½ Cup | 1 Cup  
Jasmine Rice



1.5 oz | 3 oz  
Tomato Paste



1 tsp | 2 tsp  
Smoked Paprika



1 tsp | 2 tsp  
Celery Salt



1 TBSP | 2 TBSP  
Blackening Spice



3 | 6  
Veggie Stock  
Concentrates



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce

## HELLO

### BRAISED KALE

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



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





## SECRET INGREDIENT

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that'll give your 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 your 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)  
Contains: Milk

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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**.



### 4 STEW BEANS

- Add **beans** to pot with **aromatics**; cook, stirring, until combined. Add **2 stock concentrates (4 for 4 servings)** and **½ cup water (¾ 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.**



### 2 COOK RICE

- In a small pot, combine **rice**, **¾ 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.



### 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**, **¼ cup water (⅓ 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.



### 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.



### 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.