



MUSHROOM PO'BOYS & BOARDWALK FRIES

with Slaw, Pickles & Spicy Remoulade

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



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



1 | 2
Old Bay
Seasoning



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Hot Sauce



4 tsp | 8 tsp
Dijon Mustard



2 | 4
Scallions



1 | 2
Lemon



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



4 oz | 8 oz
Shredded Red
Cabbage



12 oz | 24 oz
Yukon Gold
Potatoes*



1 | 2
Sliced Dill
Pickle



2 | 4
Demi-Baguettes
Contains: Soy, Wheat

*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.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 1330



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1090



HELLO FRESH

HELLO

TEMPURA BATTER MIX

Combine this mix with water to give mushrooms a crisp, light-as-air coating.

NOT MUSH'ROOM

Depending on the size of your pan, you may need to add your mushrooms in batches to fry them in a single layer. Avoid overcrowding the pan, which will drop the oil temperature and result in mushrooms that are greasy instead of light and crisp.

BUST OUT

- Baking sheet
- 3 Medium bowls
- Whisk
- Large pan
- Slotted spoon
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp + more for frying)
- Sugar (1 tsp | 2 tsp)
- Medium bowl 🍷

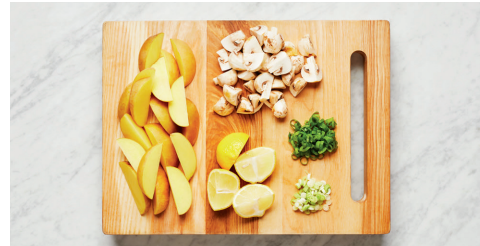
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🍷 *Shrimp are fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens; roughly chop whites. Quarter **lemon**. Trim and halve **mushrooms** (quarter any large mushrooms).



4 FRY MUSHROOMS

- Heat a ½-inch layer of oil in a large pan over medium-high heat. Once oil is hot enough that a drop of batter sizzles when added to the pan, use tongs to add coated **mushrooms** in a single layer. **TIP: Work in batches if necessary.**
- Cook until golden brown, 3-4 minutes on first side and 1-2 minutes on second side. Using a slotted spoon, transfer to a paper-towel-lined plate. Season with **salt**.

- 🍷 After frying mushrooms, heat another ½-inch layer of oil in same pan. Working in batches if needed, add **shrimp** in a single layer. Cook until golden brown, 2-3 minutes. Flip and cook until cooked through, 1-2 minutes more. Transfer to a paper-towel-lined plate. Season with **salt**.



2 ROAST POTATOES & MAKE SLAW

- Toss **potatoes** on a baking sheet with a large drizzle of oil, **half the Old Bay Seasoning**, **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.
- In a medium bowl, combine **cabbage**, **scallion greens**, **sour cream**, **1 tsp sugar** (2 tsp for 4 servings), and **juice from one lemon wedge** (two wedges for 4). Season with **salt** and **pepper**.



5 TOAST BREAD

- While mushrooms cook, cut **baguettes** lengthwise, stopping before you get all the way through.
- Toast, cut sides up, (place directly on oven rack or use a baking sheet) until golden brown, 3-5 minutes.



3 MAKE REMOULADE & BATTER

- In a second medium bowl, combine **mayonnaise**, **mustard**, **scallion whites**, **juice from one lemon wedge**, and **hot sauce** to taste.
- In a third medium bowl, whisk together **tempura mix**, **garlic powder**, **remaining Old Bay Seasoning**, ½ cup cold water (¾ cup for 4), and a **big pinch of salt**. (TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.) Stir **mushrooms** into batter until fully coated.

- 🍷 Rinse **shrimp*** under cold water; pat dry with paper towels. Divide **batter** between 2 medium bowls. Toss **mushrooms** in one bowl and shrimp in the other.



6 SERVE

- Spread cut sides of **baguettes** with **remoulade**; fill with **mushrooms**, **dill pickles**, and as much **slaw** as you like.
- Divide **sandwiches** and **fries** between plates. Serve with any remaining slaw, any remaining remoulade, and **remaining lemon wedges** on the side. **TIP: If you've got some on hand, serve ketchup or malt vinegar with your fries!**

- 🍷 Add **shrimp** to **sandwiches**.

WK 5-20