



BREAKFAST

SWEET POTATO CHORIZO PATTIES

with Tomato Salsa and Lime Crema



HELLO

SWEET POTATO PATTIES

Chunky and funky with sausage and beans mixed right in

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 790

-  Sweet Potatoes
-  Shallot
-  Scallions
-  Roma Tomato
-  Lime
-  Mexican Spice Blend
-  Italian Cheese Blend (Contains: Milk)
-  Black Beans
-  Cilantro
-  Jalapeño
-  Chorizo
-  Sour Cream (Contains: Milk)
-  Panko Breadcrumbs (Contains: Wheat)

START STRONG

Planning ahead? You can make the patties in advance and let them chill in the refrigerator. The extra time will help them firm and hold up while they're cooking in the pan.

BUST OUT

- Peeler
- Medium pot
- Potato masher
- Strainer
- 2 Small bowls
- Large pan
- Oil (2 tsp | 4 tsp)
- Large bowl
- Shallow dish
- Paper towel

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Black Beans ½ Box | 1 Box
- Shallot 1 | 2
- Scallions 2 | 4
- Cilantro ¼ oz | ½ oz
- Roma Tomato 1 | 2
- Jalapeño 1 | 2
- Lime 1 | 2
- Chorizo 6 oz | 12 oz
- Mexican Spice Blend 1 TBSP | 2 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Italian Cheese Blend ½ Cup | 1 Cup
- Panko Breadcrumbs ½ Cup | 1 Cup

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1 BOIL SWEET POTATOES

Wash and dry all produce. Peel **sweet potatoes**, then cut into ½-inch cubes. Place in a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil, then cook until easily pierced by a knife, about 15 minutes. Drain, then return to pot and mash with potato masher or fork until smooth. Season with **salt** and **pepper**.



4 MAKE SALSA AND CREMA

Add **tomato**, half the **cilantro**, a squeeze of **lime**, and **jalapeño** (to taste) to bowl with reserved shallot. Toss to combine. Season with **salt**, **pepper** and more lime (to taste). In another small bowl, combine **sour cream** with a squeeze of lime. Set aside.



2 PREP

While potatoes cook, drain and rinse half the **black beans** (use the rest as you like). Halve, peel, and mince **shallot**. Set aside 2 TBSP in a small bowl. Trim, then thinly slice **scallions**. Roughly chop **cilantro**. Core and seed **tomato**, then cut into ½-inch cubes. Mince **jalapeño**, removing ribs and seeds for less heat. Cut **lime** into wedges.



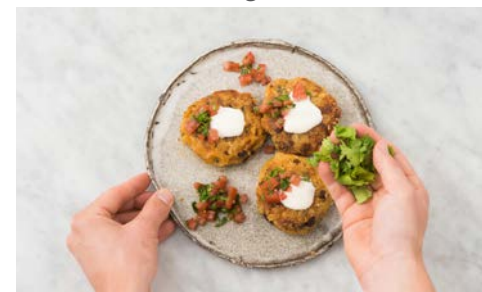
5 SHAPE PATTIES

Add **sweet potatoes**, **cheese**, and **beans** to bowl with chorizo mixture and mix well to combine. Place **panko** in a shallow dish and season with **salt**, **pepper**, and remaining **Mexican spice blend**. Form **sweet potato mixture** into six patties. Dip in **panko mixture**, pressing to adhere. (**TIP:** If you have time, refrigerate patties for at least 1 and up to 24 hours to help them firm up.) Season patties with salt and pepper.



3 COOK CHORIZO

Heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chorizo**, **scallions**, half the **Mexican spice blend**, and remaining **shallot**. Break up meat into pieces and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Remove from pan and transfer to a large bowl.



6 COOK PATTIES

Wipe out same pan with a paper towel, then heat a drizzle of **oil** in it over medium-high heat. Add **patties** to pan and cook until panko is browned, 3-5 minutes per side. Divide patties between plates. Top with **crema** and **salsa**. Sprinkle with remaining **cilantro**. Serve with any remaining **lime wedges**.

EXCEPTIONAL!

A mishmash of flavors and textures makes these more than your average patties.

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