



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Yellow Onion



1 | 1
Kidney Beans



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Sliced Dill
Pickle



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



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



4 TBSP | 8 TBSP
BBQ Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

KIDNEY BEANS

Their earthy flavor and creamy texture make
for an ideal veggie burger.

SWEET & SPICY BBQ BEAN BURGERS

with Caramelized Onion, Pepper Jack & Potato Wedges



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1090



HELLO FRESH

WAIT FOR IT...

Be sure to slice the onion thinly—that will help it caramelize to tender sweetness as it cooks. This process will take a bit of time, but your patience will be richly rewarded!

BUST OUT

- Strainer
- 2 Small bowls
- Baking sheet
- Large bowl
- Potato masher
- Large pan
- Rubber spatula
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ½ tsp)



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Drain and rinse **beans**. Reserve ½ tsp **BBQ seasoning** (1 tsp for 4) in a small bowl. Halve **buns**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until golden brown and crispy, 20-25 minutes.



3 MAKE BEAN MIXTURE

- Place **half the beans** (all for 4 servings) in a large bowl. Mash with a potato masher or fork until mostly smooth (it's OK if there are still some larger pieces).
- Stir in **minced onion, ¾ of the tempura batter mix** (all for 4), **half the pepper jack, remaining BBQ seasoning, and 3 TBSP water** (4 TBSP for 4) until thoroughly combined. Season with **salt** (we used ¼ tsp; ½ tsp for 4) and **pepper.**
- Divide **bean mixture** into two mounds (four mounds for 4). Set aside.



4 CARAMELIZE ONION

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **sliced onion** and season with **salt**. Cook, stirring occasionally, until softened and lightly browned, 8-10 minutes. **TIP: Lower heat and add a splash of water if onion begins to brown too quickly.**
- Stir in **half the BBQ sauce**; cook until warmed through, 2-3 minutes.
- Remove pan from heat; transfer onion to a second small bowl. Carefully wash out pan.



5 MAKE BBQ MAYO

- While onion cooks, to bowl with **reserved BBQ seasoning**, stir in **mayonnaise, 1 tsp pickle brine** (2 tsp for 4 servings), and ¼ tsp **sugar** (½ tsp for 4). Season with **salt and pepper.**



6 COOK PATTIES

- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Using a rubber spatula, add **bean mixture mounds** to pan and gently press to flatten into patties, each about as wide as a burger bun. Cook until bottoms are golden brown and crisp, 2-4 minutes.
- Flip **patties** and carefully top with **remaining pepper jack**. Cover with a lid and cook until bottoms are crisp and cheese melts, 2-4 minutes more. Transfer to a plate. **TIP: Depending on the size of your pan, you may need to work in batches, adding another drizzle of oil between batches.**



7 FINISH & SERVE

- While patties cook, toast **buns** until golden; spread cut sides of top buns with **remaining BBQ sauce**. Spread cut sides of bottom buns with **half the BBQ mayo.**
- Fill buns with **patties, onion**, and as many **pickles** as you like.
- Divide **burgers** between plates. Serve with **potato wedges**, any remaining pickles, and remaining BBQ mayo on the side for dipping.