



# VEGAN MEXICAN-SPICED SWEET POTATO CAKES

with Lime-Pickled Onion, Guacamole, Rice & Beans

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



1 | 2

Red Onion



1 | 2

Lime



1 | 2

Black Beans



1 TBSP | 1 TBSP

Mexican Spice Blend



½ Cup | 1 Cup

Panko Breadcrumbs  
Contains: Wheat



½ Cup | 1 Cup

Jasmine Rice



¼ oz | ½ oz

Cilantro



4 TBSP | 8 TBSP

Guacamole



1 tsp | 2 tsp

Hot Sauce



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

HELLO

### PANKO BREADCRUMBS

Japanese-style breadcrumbs give these cakes a light, airy crunch.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 820



## FRY, FRY AGAIN

Check that the oil is hot enough between batches with a pinch of panko. If it sizzles immediately, that's your green light.

## BUST OUT

- Peeler
- Strainer
- Medium bowl
- Plastic wrap
- Potato masher
- Small pot
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (for frying)

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### 1 PREP

- Wash and dry produce.
- Peel and dice **sweet potatoes** into ½-inch pieces. Halve, peel, and thinly slice **half the onion**; finely dice remaining half. Drain and rinse **beans**. Halve **lime**.



### 4 PICKLE ONION

- While rice cooks, in a small bowl, combine **sliced onion, juice from whole lime (both limes for 4 servings), and a pinch of salt**. Set aside to pickle until ready to serve.



### 2 MICROWAVE POTATOES

- In a medium microwave-safe bowl, combine **sweet potatoes, diced onion, half the Mexican Spice Blend, ¼ cup panko, 1 tsp water (all the Mexican Spice Blend, ½ cup panko, and 2 tsp water for 4 servings), and a large pinch of salt and pepper**. Cover tightly with plastic wrap; microwave until fork-tender, 4-6 minutes.
- When sweet potatoes are done, mash with a potato masher or fork until smooth. Taste and season with **salt** and **pepper** if desired. Allow to cool slightly.



### 5 FORM & FRY PATTIES

- Form **sweet potato mixture** into six ½-inch-tall patties (12 patties for 4 servings).
- Place **remaining panko** in a shallow dish; press each **patty** into panko until coated on all sides.
- Heat a **½-inch layer of oil** in a large, preferably nonstick, pan over medium-high heat. Once oil is hot enough that a pinch of panko sizzles when added to the pan, gently add patties (**it's OK if they fall apart a little!**). Cook until golden brown, 2-3 minutes per side. **TIP: Don't crowd the pan! You may need to work in batches. Lower heat if browning too quickly.**
- Transfer to a paper-towel-lined plate; season immediately with **salt**.



### 3 MAKE RICE & BEANS

- While sweet potatoes cook, 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 heat to low. Cook, covered, until rice is tender, 15-18 minutes. Fluff rice with a fork; stir in **beans and ¼ tsp salt**.
- Keep covered off heat until ready to serve.



### 6 FINISH & SERVE

- Roughly chop **cilantro**; stir into bowl with **pickled onion**.
- Divide **rice and beans** between shallow bowls. Serve **sweet potato cakes** on one side and pickled onion (**draining first**), **guacamole**, and as much **hot sauce** as you like on the other side.