



# BLACK BEAN FRITTER FUN

with Pineapple Salsa, Cilantro Lime Rice & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Lime



4 oz | 8 oz  
Pineapple



4 oz | 8 oz  
Grape Tomatoes



¼ oz | ½ oz  
Cilantro



1 | 2  
Shallot



1 | 1  
Jalapeño



13.4 oz | 26.8 oz  
Black Beans



½ Cup | 1 Cup  
Jasmine Rice



4 TBSP | 8 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy



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



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 tsp | 2 tsp  
Garlic Powder

## HELLO

### TEMPURA MIX

This magical mix-in turns mashed black bean fritters perfectly crispy on the outside.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 760



# HELLO FRESH

## BEAN THERE, DONE THAT

Why do we tell you to lightly press down your batter in the pan before cooking your fritters in step 5? This helps them brown evenly for ultimate crispiness. (Psst—we recommend a spatula for this job.)

Another secret to shallow-fried perfection? Make sure your oil is hot before adding your batter, and give it time to heat up if you add more in between batches.

## BUST OUT

- Zester
- Strainer
- Small pot
- 2 Small bowls
- Medium bowl
- Potato masher
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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## 1 PREP

- Wash and dry all produce.
- Zest and quarter **lime**. Drain **pineapple**. (TIP: Save the pineapple juice for adding to smoothies or cocktails!) Quarter **tomatoes**. Pick **cilantro leaves** from stems; finely chop leaves and stems, keeping them separate. Halve, peel, and finely chop **shallot**. Finely chop **jalapeño**, removing ribs and seeds for less heat. Drain and rinse **beans**.



## 4 MAKE BATTER

- Transfer **beans** to a medium bowl; mash with a potato masher or fork until almost smooth. TIP: It's okay if there are still some larger pieces.
- Add **tempura mix**, **Southwest Spice**, **garlic powder**,  $\frac{3}{4}$  tsp salt, and  $\frac{1}{2}$  cup water (1½ tsp salt and  $\frac{3}{8}$  cup water for 4 servings); stir until thoroughly combined. TIP: Batter should be very thick but not dry; add a splash of water if necessary.
- Stir in **cilantro stems** and **remaining shallot**. Season with **pepper**.



## 2 COOK RICE

- In a small pot, combine **rice**,  $\frac{3}{4}$  cup water (1½ cups for 4 servings), and a big 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 COOK FRITTERS

- Heat a **drizzle of oil** in a large, heavy-bottomed pan over medium-high heat. Add  $\frac{1}{4}$ -cup scoops of **batter** and lightly press down to form small patties. (TIP: You may need to work in batches.) Cook until golden brown and crisp, 3-4 minutes per side.



## 3 MAKE CREMA & SALSA

- While rice cooks, in a small bowl, combine **smoky red pepper crema** with a **squeeze of lime juice**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.
- In a separate small bowl, combine **pineapple**, **tomatoes**, **half the cilantro leaves**, **half the shallot**, **juice from remaining lime**, and as much **jalapeño** as you like. Season with **salt** and **pepper**.



## 6 FINISH & SERVE

- Fluff **rice** with a fork and stir in **lime zest**, **1 TBSP butter** (2 TBSP for 4 servings), and **remaining cilantro leaves**. Season with **salt**.
- Divide rice between plates and top with **fritters** and **salsa**. Drizzle with **crema** and serve.