



# MIGHTY MUSHROOM & BLACK BEAN BURGERS

with Green Salad, Potato Wedges & Herby Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



2 | 4  
Scallions



1 | 1  
Black Beans



4 oz | 8 oz  
Cremini  
Mushrooms



1 | 2  
Baby Lettuce



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 TBSP | 2 TBSP  
Ranch Spice



½ Cup | 1 Cup  
Flour  
Contains: Wheat



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



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.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



4 oz | 8 oz  
Bacon

Calories: 1210



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960



HELLO

### CREMINI MUSHROOMS

A younger, petite portobello that lends these burgers meatiness

### BEAN THERE, DONE THAT

In Step 4, we ask you to mash the beans until *mostly* smooth; this creates a rustic, varied texture that makes it easier to form patties that hold their shape.

### BUST OUT

- Strainer
- Potato masher
- Baking sheet
- Large pan
- Small bowl
- Medium pan
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Cooking oil (2 tsp | 2 tsp)

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### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Drain **beans**. Trim and roughly chop **mushrooms**. Trim and discard root end from **lettuce**.



### 2 ROAST POTATO WEDGES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 18-20 minutes.
- Heat a medium dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate.



### 3 MIX HERBY MAYO

- Meanwhile, in a small bowl, combine **sour cream, mayonnaise, ½ tsp scallion whites, 2 tsp olive oil, ½ TBSP water, and ¼ tsp Ranch Spice**. (For 4 servings, use 1 tsp scallion whites, 4 tsp olive oil, 1 TBSP water, and ½ tsp Ranch Spice.) Season with **salt and pepper** to taste.



### 4 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 **mushrooms, scallion greens, flour, remaining scallion whites, remaining Ranch Spice, ¼ cup water (½ cup for 4), ½ tsp salt (1 tsp for 4), and pepper**.
- Divide **bean mixture** into two mounds (**four mounds for 4**).



### 5 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Using a spatula, transfer **bean mounds** to pan and gently press to flatten into patties, each about as wide as a burger bun. **TIP: If your patties fall apart, simply press them back together when assembling the burgers.**
- Cook **bean patties** until golden brown and crisp, 4-6 minutes per side. (**TIP: Depending on the size of your pan, you may need to work in batches, adding another drizzle of oil between each batch.**) Transfer patties to a plate; wipe out bowl.
- Halve and toast **buns** until golden.



### 6 ASSEMBLE & SERVE

- Divide **bottom buns** between plates; top with **bean patties, 1-2 lettuce leaves, half the herby mayo, and top buns**.
- Roughly chop remaining lettuce; transfer to bowl used for bean mixture. Add remaining herby mayo and toss to combine.
- Serve **burgers** with **potatoes and salad** alongside.
- Top **burgers** with **bacon**.

\*Bacon is fully cooked when internal temperature reaches 145°.