



MUSHROOM TEMPURA BANH MI SANDWICHES

with Pickled Veggies, Carrot Fries, & Sriracha Sauce



HELLO
TEMPURA MUSHROOMS
Crispy on the outside and tender on the inside, tempura-coated mushrooms are the perfect filling for this hearty sandwich.

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 820

-  Persian Cucumber
-  Button Mushrooms
-  White Wine Vinegar
-  Sour Cream (Contains: Milk)
-  Tempura Mix (Contains: Eggs, Milk, Wheat)
-  Cilantro
-  Jalapeño
-  Carrots
-  Mayonnaise (Contains: Eggs)
-  Sriracha
-  Demi-Baguettes (Contains: Wheat)

START STRONG

When shallow frying your mushrooms in step 4, use tongs to let any excess batter drip off, then gently place them into the hot oil. This will help produce an evenly crispy crust as well as minimize oil splatter.

BUST OUT

- Peeler
- Box grater
- 2 Small bowls
- Baking sheet
- Medium bowl
- Whisk
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 tsp + more for frying)
- Large pan
- Paper towels
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Persian Cucumber 1 | 2
- Jalapeño 1 | 2
- Button Mushrooms 8 oz | 16 oz
- Carrots 12 oz | 24 oz
- White Wine Vinegar 5 tsp | 10 tsp
- Mayonnaise 2 TBSP | 4 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Sriracha 2 tsp | 4 tsp
- Tempura Mix 82 g | 164 g
- Demi-Baguettes 2 | 4
- Cilantro ¼ oz | ½ oz

WINE CLUB

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1 PREP

Preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **cucumber** into rounds. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Trim and halve **mushrooms** (quarter any larger mushrooms, if needed). Trim and peel **carrots**; grate on the largest holes of a box grater until you have ¼ cup (½ cup for 4 servings). Cut remaining carrots into sticks (like fries; ours were 3 inches long and ¼ inch thick).



4 FRY MUSHROOMS

Heat a ¼-inch-layer of **oil** in a large pan over medium-high heat. Once oil is hot enough that a drop of batter sizzles when added to the pan, use tongs to add coated **mushrooms** in a single layer. (You may need to work in batches.) Cook until golden brown, 3-4 minutes on the first side and 1-2 minutes on the second side. Transfer to a paper-towel-lined plate. Season with **salt**.



2 PICKLE VEGGIES & MAKE SRIRACHA SAUCE

In a small bowl, combine **cucumber**, **jalapeño**, **vinegar**, ½ tsp **sugar** (1 tsp for 4 servings), and a big pinch of **salt**. In a separate small bowl, combine **mayonnaise**, **sour cream**, and as much **sriracha** as you like. Season with **salt**.



5 TOAST BAGUETTES

While mushrooms cook, slice **baguettes** lengthwise, stopping before you get all the way through. Place cut sides up on baking sheet used for carrots; toast on top rack until golden, 3-5 minutes.



3 ROAST CARROTS & COAT MUSHROOMS

Toss **carrot sticks** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 15-20 minutes. Remove from sheet. Meanwhile, in a medium bowl, whisk together **tempura mix**, ⅓ cup **water** (⅔ cup for 4 servings), and ½ tsp **salt** (1 tsp for 4). Stir **mushrooms** into batter until fully coated.



6 SERVE

Spread insides of **baguettes** with **sriracha sauce**; fill with as much **pickled veggies**, **grated carrots**, and **tempura mushrooms** as you like. Pick **cilantro leaves** from stems; use to garnish sandwiches. Divide sandwiches between plates. Serve with **carrot fries** and any remaining mushrooms and pickled veggies on the side.

LIKE MAGIC

Try making sriracha sauce again to amp up tacos or fries.

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