



Mexican-Style Black Bean Fritter Burger

with Fries & Smokey Aioli

NEW

Grab your Meal Kit with this symbol



Potato



Tomato



Black Beans



Shredded Cheddar Cheese



Mexican Fiesta Spice Blend



Burger Buns



Mixed Salad Leaves



Smokey Aioli



Haloumi/
Grill Cheese

Prep in: 25-35 mins
Ready in: 30-40 mins

Here we go, it's another combo that's going to make mouths water and stomachs rumble. Our two stars tonight are black bean fritters and a burger, transforming into a fritter burger that deserves a standing ovation!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Plain Flour, Egg, Milk, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
tomato	1	2
black beans	1 tin	2 tins
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
Mexican Fiesta spice blend	1 sachet	1 sachet
plain flour*	¼ cup	½ cup
egg*	1	2
milk*	1 tbs	2 tbs
burger buns	2	4
mixed salad leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
smokey aioli	1 medium packet	1 large packet
haloumi/grill cheese**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3880kJ (927Cal)	664kJ (159Cal)
Protein (g)	37.8g	6.5g
Fat, total (g)	33g	5.6g
- saturated (g)	10g	1.7g
Carbohydrate (g)	114.7g	19.6g
- sugars (g)	19.2g	3.3g
Sodium (mg)	1353mg	231mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5209kJ (1245Cal)	761kJ (182Cal)
Protein (g)	59.8g	8.7g
Fat, total (g)	58g	8.5g
- saturated (g)	26.6g	3.9g
Carbohydrate (g)	116.5g	17g
- sugars (g)	20.5g	3g
Sodium (mg)	2353mg	344mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW46



1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



Cook the fritters

- Heat a large frying pan over medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, add heaped tablespoons of **fritter mixture** in batches and flatten with a spatula (2-3 per person).
- Cook until golden, **3-4 minutes** each side (don't flip too early!). Transfer to a paper towel-lined plate.

TIP: Add extra olive oil between batches as needed.

Custom Recipe: Cook haloumi before the fritter mixture. Heat the pan as above and cook haloumi until golden brown, 2 minutes each side. Set aside on a paper towel-lined plate. Continue as above.

2



Get prepped

- Meanwhile, thinly slice **tomato**. Drain and rinse **black beans**.

Custom Recipe: If you've added haloumi, slice haloumi in half crossways to get 1 thin piece per person.

5



Bake the burger buns

- While the fritters are cooking, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a large bowl, combine **mixed salad leaves** and a drizzle of **vinegar** and **olive oil**. Season with **salt** and **pepper**.

3



Prep the fritters

- SPICY!** This spice blend is hot. Use less if you're sensitive to heat! In a medium bowl, combine **black beans**, **shredded Cheddar cheese**, **Mexican Fiesta spice blend**, the **plain flour**, **egg**, **milk** and a pinch of **salt**. Mix well to combine.

TIP: Lift out some of the mixture with a spoon. If it's too wet and doesn't hold its shape, add a little more flour!

6



Serve up

- Spread burger bun bases with **smokey aioli**.
- Top with dressed salad leaves, tomato and Mexican black bean fritters.
- Serve with fries. Enjoy!

Custom Recipe: Top burger with the haloumi.

Rate your recipe

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