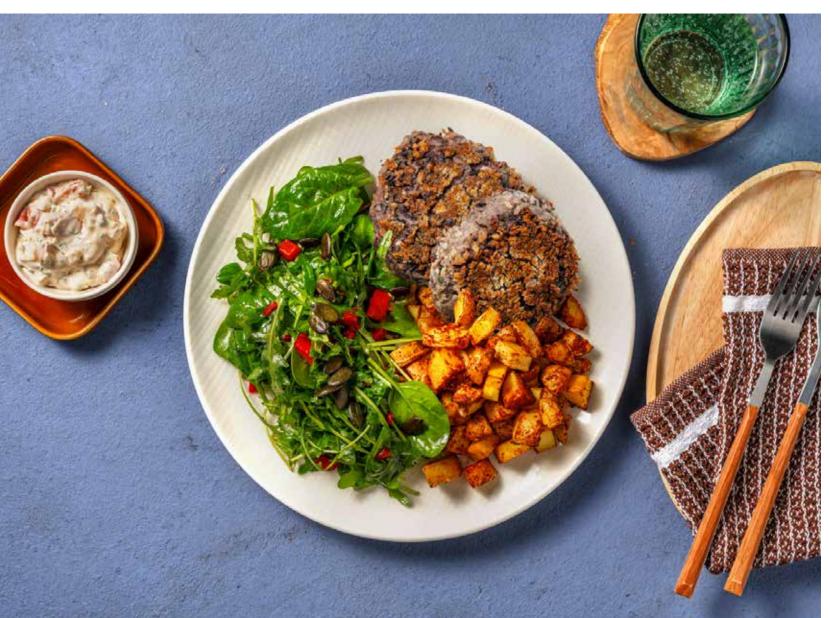


Black Bean Croquette Tapas Plates

with Paprika Potatoes and Red Pepper Mayo

Veggie

35 Minutes









Garlic Blend



Roasted Red Peppers



Yellow Potato

Arugula and Spinach



White Wine Vinegar





Panko Breadcrumbs







Feta Cheese, crumbled

Mayonnaise



HELLO SPANISH PAPRIKA

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, potato masher, shallow dish, strainer, spatula, large bowl, parchment paper, 2 small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Black Beans	370 ml	740 ml
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Roasted Red Peppers	170 ml	340 ml
Yellow Potato	360 g	720 g
White Wine Vinegar	1 tbsp	2 tbsp
Arugula and Spinach Mix	56 g	113 g
Panko Breadcrumbs	½ cup	1 cup
Feta Cheese, crumbled	⅓ cup	½ cup
Pepitas	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Parsley	7 g	14 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Sprinkle over **half the Smoked Paprika-Garlic Blend**. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min.



Prep

While potatoes roast, finely chop parsley. Drain roasted red peppers, then finely chop. Drain beans, reserving liquid, then rinse beans. Add beans and ¼ cup reserved bean liquid (dbl for 4 ppl) to a large bowl. Mash until mixture forms a paste, 1-2 min. Add half the feta, half the parsley, half the panko and remaining Smoked Paprika-Garlic Blend. Season with salt and pepper, then stir to combine.



Toast pepitas

Heat a large non-stick pan over medium-high heat. When hot, add **pepitas** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (TIP: Keep your eye on them so they don't burn!) Transfer to a small bowl.



Cook croquettes

Add remaining panko to a shallow dish. Roll bean mixture into 4 equal-sized balls (8 for 4 ppl). Working with one croquette at a time, roll croquettes in panko. Reheat the same pan over medium-high. Add 1 tbsp oil, then croquettes. Using a spatula, gently flatten each croquette into a 2-inch disc. (NOTE: Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil per batch!) Cook on one side until golden-brown, 3-4 min. Flip croquettes, add 1 tbsp oil and cook until golden-brown, 3-4 min.



Make salad

Whisk together vinegar, ½ tsp sugar and 1 ½ tbsp oil (dbl both for 4 ppl) in a medium bowl. Add arugula and spinach mix and half the roasted red peppers. Season with salt and pepper, then toss to combine.



Finish and serve

Combine mayo, remaining parsley, remaining feta and remaining roasted red peppers in another small bowl. Divide roasted potatoes, black bean croquettes and salad between plates. Top salad with pepitas. Serve red pepper mayo on the side for dipping.

Dinner Solved!