



# Black Bean Croquette Tapas Plates

with Paprika Potatoes and Red Pepper Mayo

Veggie

35 Minutes



Black Beans



Smoked Paprika-Garlic Blend



Roasted Red Peppers



Yellow Potato



White Wine Vinegar



Arugula and Spinach Mix



Panko Breadcrumbs



Feta Cheese, crumbled



Pepitas



Mayonnaise



Parsley

## HELLO SPANISH PAPRIKA

Also called pimentón, this paprika is made from red peppers that are smoked and dried over oak fires!

## 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 bowls, 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	¼ 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 golden-brown, 25-28 min.



## 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.



## 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.



## 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.



## 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.



## 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!