



Cajun Spiced Rice and Roasted Sweet Potato

with Peas, Soured Cream and Greek Style Cheese

4

Classic 30-35 Minutes • Very Hot • 3 of your 5 a day



Onion



Garlic Clove



Sweet Potato



Basmati Rice



Tomato Puree



Cajun Spice Mix



Vegetable Stock Paste



Lime



Peas



Greek Style Salad Cheese



Soured Cream



Diced Chorizo

Pantry Items

Oil, Salt, Pepper, Butter, Sugar, Honey

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Garlic press, saucepan, baking tray, lid and frying pan.

Ingredients

| Ingredients | 2P | 3P | 4P |
|-------------------------------------|-----------|-----------|-----------|
| Onion** | 1 | 1 | 2 |
| Garlic Clove** | 3 | 4 | 6 |
| Sweet Potato | 1 | 2 | 2 |
| Basmati Rice | 150g | 225g | 300g |
| Tomato Puree | 30g | 45g | 60g |
| Cajun Spice Mix | 1 sachet | 1 sachet | 2 sachets |
| Vegetable Stock Paste 10 | 15g | 20g | 30g |
| Lime** | 1 | 1 | 1 |
| Peas** | 120g | 180g | 240g |
| Greek Style Salad Cheese** 7 | 50g | 75g | 100g |
| Soured Cream** 7 | 75g | 120g | 150g |
| Diced Chorizo** | 90g | 120g | 180g |
| Pantry | 2P | 3P | 4P |
| Butter* | 30g | 40g | 60g |
| Sugar* | ½ tsp | ¾ tsp | 1 tsp |
| Water for the Rice* | 300ml | 450ml | 600ml |
| Water for the Sauce* | 100ml | 150ml | 200ml |
| Honey* | 1 tbsp | 1½ tbsp | 2 tbsp |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Per serving | Per 100g | Custom Recipe | |
|-------------------------|-------------|-----------|---------------|-----------|
| | | | Per serving | Per 100g |
| for uncooked ingredient | 688g | 100g | 733g | 100g |
| Energy (kJ/kcal) | 3259 / 779 | 474 / 113 | 4087 / 977 | 558 / 133 |
| Fat (g) | 26.8 | 3.9 | 43.0 | 5.9 |
| Sat. Fat (g) | 16.0 | 2.3 | 22.0 | 3.0 |
| Carbohydrate (g) | 116.8 | 17.0 | 118.2 | 16.1 |
| Sugars (g) | 28.4 | 4.1 | 28.7 | 3.9 |
| Protein (g) | 20.2 | 2.9 | 31.5 | 4.3 |
| Salt (g) | 2.84 | 0.41 | 5.42 | 0.74 |


Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **10** Celery

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

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Get Prepped

Preheat your oven to 240°C/220°C fan/gas mark 9.

Halve, peel and thinly slice the **onion**. Peel and grate the **garlic** (or use a garlic press).

Heat a drizzle of **oil** in a deep saucepan (with a tight-fitting lid) on medium heat. Once hot, add **half** the **butter** (see pantry for amount) and allow to melt.

Add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden and soft, 8-10 mins.



Make your Cajun Sauce

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, stir in the **tomato puree**, **Cajun spice mix** (add less if you'd prefer things milder) and remaining **garlic**. Cook until fragrant, 1-2 mins.

Lower the heat to medium, then add the **water for the sauce** (see pantry for amount) and **veg stock paste**. Simmer until thickened, 2-3 mins.

Meanwhile, cut the **lime** into wedges.

CUSTOM RECIPE

If you're adding **chorizo**, add it to the pan before the **sauce** ingredients. Fry, 3-4 mins, then add the **sauce** ingredients and continue as instructed.

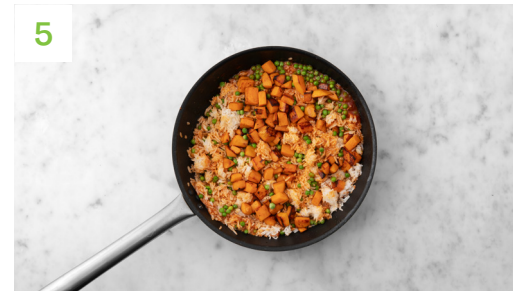


Roast the Sweet Potato

Meanwhile, chop the **sweet potato** into 2cm chunks (no need to peel).

Pop the **sweet potato** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden and tender, 18-20 mins. Turn halfway through. Meanwhile, once the **onion** has softened, add the **sugar** (see pantry for amount) and **half** the **garlic** to the **onion**. Stir together and cook for 1 min more.



Finishing Touches

Once the **sauce** has thickened, stir the **peas**, **cooked rice**, **honey** and remaining **butter** (see pantry for both amounts) into the frying pan.

Add a good squeeze of **lime juice** from a **lime wedge** and stir through the **rice**.

Once roasted, stir the **sweet potato** through the **rice**. Taste and season with **salt**, **pepper** and more **lime juice** if needed. Add a splash of **water** if it's a little too dry.



Bring on the Rice

Stir the **rice** into the **onion** and **garlic** until coated, 1 min.

Add **¼ tsp salt** and the **water for the rice** (see pantry for amount) and bring to the boil. Once boiling, turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Serve Up

When everything's ready, share the **Cajun spiced rice** between your bowls.

Crumble over the **Greek style salad cheese** and top with a drizzle of **soured cream**.

Serve any remaining **lime wedges** alongside.

Enjoy!