



**GREEN
CHEF**

PINTO BEAN PATTIES

creamy chimichurri sauce, cabbage slaw with mangos & radishes

COOK TIME

35 MIN

SERVINGS

2

CALORIES PER SERVING

960

MENU

VEGAN

Inspired by the bold warmth of Cuban cuisine, our chefs dreamed up these pinto bean patties with a couple of special ingredients: A custom blend of earthy cumin, cracked pepper, and fragrant dried herbs gets folded in with the mashed beans before they're shaped into patties and pan-seared until golden brown. Then, for a rich, herby finishing touch, they're drizzled with our lusciously creamy chimichurri.

INGREDIENTS (11 ITEMS)

½ oz	Chia seeds
1¾ oz	Cabbage
3½ oz	Mangos
2 oz	Radishes
⅛ oz	Mint
15½ oz	Pinto beans
½ oz	Sliced almonds <small>T</small>
¾ oz	Rice wine vinegar
½ cup	Breadcrumbs <small>W</small>
3½ oz	Creamy vegan chimichurri sauce
1 tbsp	Cuban spice blend

WHAT YOU'LL NEED

large nonstick pan
mixing bowls
measuring spoons
strainer
potato masher
cooking & olive oils
1 tsp sugar
salt & pepper

ALLERGENS

- T TREE NUTS (almonds)
- W WHEAT



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Combine **chia seeds** and about 3 tablespoons water in a large bowl. Let soak at least 5 minutes, or until water has absorbed.
- Roughly chop **cabbage*** if necessary.
- Roughly chop **mangos** (discard any excess juice).
- Trim ends off **radishes** and cut in half. Lay flat and slice into half-moons, about ¼ inch thick.
- De-stem **mint**; roughly chop leaves.
- Strain and rinse **pinto beans**.
- Roughly chop **sliced almonds**.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 MAKE DRESSING

- Place **rice wine vinegar**, about 1 tablespoon olive oil, and 1 teaspoon sugar in a medium bowl. Whisk with a fork to combine.

3 MAKE SLAW

- Add **cabbage**, **mangos**, **radishes**, and about half of the **mint** to bowl with **dressing**. Toss to combine. Season with salt and pepper to taste.

4 MAKE MIXTURE & FORM PATTIES

- Add **beans** to bowl with **chia seeds**. Mash with a potato masher (or fork) into a chunky purée. Add **breadcrumbs**, **almonds**, about 1 tablespoon of the **creamy vegan chimichurri sauce**, about 1 tablespoon olive oil, and about 1 tablespoon water. Season with **Cuban spice blend** and about ½ teaspoon salt. Stir to combine. Using your hands, gently fold and compress the **mixture** until cohesive, 1-2 minutes.
- Form **bean mixture** into six patties, about ¼ inch thick.

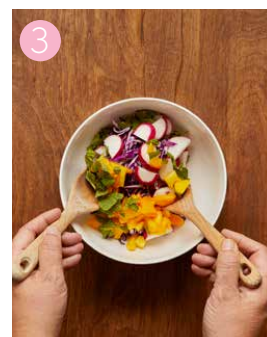
5 COOK PATTIES

- Heat about 3 tablespoons cooking oil in a large nonstick pan over medium-high heat until shimmering. Once pan is hot, add 3-6 **patties**. Cook about 3 minutes on each side, or until lightly browned and warmed through.*
- Repeat process with remaining **patties** if necessary.

**If the pan seems dry while cooking, add another 1-2 tablespoons cooking oil.*

6 PLATE YOUR DISH

- Shingle **pinto bean patties** on one side of each plate. Drizzle with remaining **creamy chimichurri sauce** to taste. Garnish with remaining **mint**. Serve **cabbage slaw with mangos and radishes** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (465g)

Amount per serving

Calories **960**

	% Daily Value*
Total Fat 66g	85%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1630mg	71%
Total Carbohydrate 75g	27%
Dietary Fiber 16g	57%
Total Sugars 18g	
Includes 5g Added Sugars	10%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 169mg	15%
Iron 6mg	35%
Potassium 1204mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Pinto Beans [organic pinto beans, water, sea salt, calcium chloride (firming agent)], **Chia Seeds** [chia seeds], **Breadcrumbs** [bleached wheat flour, yeast, sugar, salt], **Creamy Chimichurri** (Yellow Onions, Parsley, Cilantro, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Lemon Juice [lemon], Sunflower Oil [high oleic sunflower oil], Vegan Mayonnaise [sunflower oil, aquafaba (water, chickpea, kombu seaweed), distilled vinegar, salt, sugar, lemon juice, white pepper]), **Cuban Spice Blend** [dehydrated vegetables (garlic, onion, green bell pepper, tomato), spices (cumin, black pepper, oregano, coriander), salt, paprika (color), cilantro, and orange peel], **Rice Wine Vinegar** [rice vinegar diluted with water to 4.3% acidity], **Red Cabbage**, **Radishes**, **Mangos** [mango], **Mint**, **Almonds** [almonds]

Allergen information:

Contains Tree Nuts And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.