



**GREEN
CHEF**

WHITE BEAN SALAD SANDWICHES

lemon aioli, dried cranberries, celery, almonds, fries

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

1270

This vegetarian take on chicken salad features hearty, protein-packed cannellini beans and lots of mix-ins. Here, the beans are mashed with tart dried cranberries, crisp celery, and crunchy almonds to add a variety of textures and flavors. Bright lemon aioli is stirred in to give the mixture a creamy richness before it's all piled between toasted brioche buns. On the side, roasted potato fries are served with more of the aioli for dipping.

INGREDIENTS (9 ITEMS)

2 whole **Russet potatoes**
 13¼ oz **Cannellini beans**
 1 oz **Dried cranberries**
 1¾ oz **Celery**
 ½ oz **Sliced almonds** T
 ⅓ oz **Chives**
 1 tsp **Smoked paprika & garlic blend**
 4 oz **Lemon aioli** E S
 2 whole **Brioche buns** E M W

WHAT YOU'LL NEED

medium sauté pan
 baking sheet
 mixing bowls
 measuring spoons
 strainer
 potato masher
 oven mitt
 cooking oil
 salt & pepper

ALLERGENS

T TREE NUTS (almonds) E EGGS
S SOY M MILK
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

- Preheat oven to 450 degrees.
- Cut **russet potatoes** lengthwise into planks, about ½ inch thick. Cut planks into fries, about ½ inch thick.
- Strain and rinse **cannellini beans**.
- Roughly chop **dried cranberries**.
- Small dice **celery** into pieces, about ¼ inch each.
- Roughly chop **sliced almonds**.
- Mince **chives**.

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

SEASON & ROAST POTATOES

- Place **potatoes** in a medium bowl. Drizzle with about 1½ tablespoons cooking oil. Season with **smoked paprika and garlic blend**, about ½ teaspoon salt, and about ¼ teaspoon pepper. Stir to coat.
- Spread **potatoes** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 18–22 minutes, or until fork-tender, flipping halfway through.

3

COOK BEANS

- Heat about 1½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Add **beans** to hot pan. Cook 3–4 minutes, or until warmed through, stirring occasionally.

4

MAKE BEAN SALAD

- Transfer **beans** to a large bowl. Add **cranberries, celery, almonds, and chives**. Mash with a potato masher (or fork) into a chunky consistency. Add about half of the **lemon aioli**. Season with about ½ teaspoon salt and about ¼ teaspoon pepper. Stir to combine.

5

TOAST BUNS

- Open **brioche buns**. Place **buns**, cut sides down, directly on oven rack. Toast 2–3 minutes, or until lightly browned.

6

PLATE YOUR DISH

- Divide **bottom buns** between plates. Top with **white bean salad** and **top buns**. Pile **roasted fries** on the side. Serve remaining **lemon aioli** on the side for dipping. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (716g)

Amount per serving

Calories 1270

	% Daily Value*
Total Fat 65g	83%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 2320mg	101%
Total Carbohydrate 135g	49%
Dietary Fiber 22g	79%
Total Sugars 20g	
Includes 13g Added Sugars	26%
Protein 30g	
Vitamin D 0mcg	0%
Calcium 170mg	15%
Iron 8mg	45%
Potassium 2299mg	50%

* 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:

Brioche Buns [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, durum flour (niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, sugar, eggs, liquid eggs (whole eggs, citric acid, salt) canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes, pan spray (canola oil, phosphated mono & diglycerides, propellant)], **Cannellini Beans** [cannellini beans, water, salt], **Lemon Aioli** (Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Granulated Garlic, Lemon Juice [lemon], Stone-Ground Mustard [water, organic mustard seeds, organic vinegar, salt, organic spices]), **Almonds** [almonds], **Celery**, **Dried Cranberries** [cranberries, cane sugar, sunflower oil], **Chives**, **Russet Potatoes**, **Smoked Paprika & Garlic Blend** (Granulated Garlic, Smoked Paprika)

Allergen information:

Contains Tree Nuts, Egg, Soy, Milk 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.