



# WHITE BEAN SALAD SANDWICHES

lemon aïoli, dried cranberries, celery, almonds, fries

30 MIN

SERVINGS

2

CALORIES PER SERVING

1270

2 whole

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 aïoli 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 aïoli for dipping.

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.

#### **INGREDIENTS (9 ITEMS)**

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

**Russet potatoes** 

# 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

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.

#### PREP

- O Preheat oven to 450 degrees.
- Cut russet potatoes lengthwise into planks, about ½ inch thick. Cut planks into fries, about ½ inch thick.
- O Strain and rinse cannellini beans.
- O Roughly chop dried cranberries.
- O Small dice **celery** into pieces, about 1/4 inch each.
- O Roughly chop **sliced almonds**.
- O Mince chives.



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.

# ) SEASON & ROAST POTATOES

- O 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.
- O 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.

# 2 COOK BEANS

O 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.

#### MAKE BEAN SALAD

O 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 aïoli. Season with about ½ teaspoon salt and about ¼ teaspoon pepper. Stir to combine.

#### TOAST BUNS

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

#### PLATE YOUR DISH

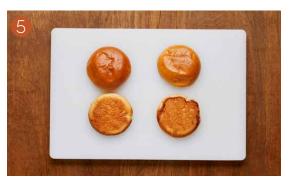
 Divide bottom buns between plates. Top with white bean salad and top buns. Pile roasted fries on the side. Serve remaining lemon aïoli on the side for dipping. Enjoy!













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2 Servings per container

Serving size (716g)

Amount per serving

# **Calories**

**1270** 

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

<sup>\*</sup> 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 Aïoli (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.