

MARLEY SPOON



Chipotle Bean Patties

with Corn Salad



20-30min



4 Portions

Chipotles have a distinctive, and completely delicious, flavour- essentially they're smoke-dried jalapeno chillis. They're traditionally smoked over slow burning wood for several days, resulting in a wonderfully deep, earthy taste. Essential to Mexican and Tex-Mex cooking, they pair brilliantly with kidney beans, corn, coriander, lime and tomato, which are cornerstones ingredients of those part...

What we send

- coriander, spring onion
- kidney beans
- baby spinach leaves
- chipotle in adobo sauce ⁶
- lime
- cornflour ¹⁷
- corn kernels
- capsicum
- cherry tomatoes
- walnuts ¹⁵

What you'll require

- Dijon mustard ¹⁷
- extra virgin olive oil
- olive oil
- sea salt and pepper

Utensils

- fine grater
- large frypan
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Soy (6), Tree Nuts (15), Sulphites (17).
May contain traces of other allergens.

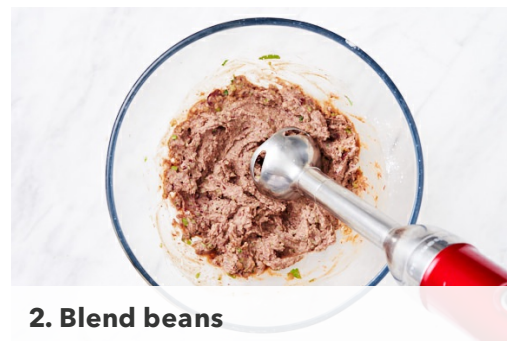
Nutrition per serving

Energy 780kcal, Fat 46.4g, Carbs 53.5g, Proteins 24.3g



1. Blanch corn

Put the **corn** in a heatproof bowl. Cover with boiling water and stand for 3 min, then drain and refresh in cold water. Drain.



2. Blend beans

Rinse and drain the **kidney beans**, shaking well to dry. Coarsely chop the **coriander, including the stems**. Put the beans in a bowl with the **chipotle chilli, cornflour, half the coriander** and the **walnuts**, season with a pinch of salt. Blend with a food processor until smooth.



3. Make corn salad

Finely chop the **capsicums**, discarding the seeds and membrane. Halve the **tomatoes**. Thinly slice the **spring onions**. Finely grate the zest of **both the limes**, then juice. Put the **corn**, capsicum, spring onion, tomatoes, **baby spinach leaves** and **remaining coriander** in a bowl and gently toss to combine.



4. Make dressing

Put **2 tbs extra virgin olive oil** in a small bowl, add the **lime juice, zest** and **2 tsp Dijon mustard**. Season with **salt and pepper** and whisk to combine. Pour over the **corn salad** and gently toss to coat in the dressing.



5. Mould chipotle patties

Using slightly wet hands, mould the **bean mixture** into 4 evenly-sized patties.



6. Cook patties

Heat **2 tbs olive oil** in a large frypan over medium-low heat. Cook the **patties** for 5 mins each side or until golden. Divide the **corn salad** among plates. Top with the **chipotle patties** and serve.