



## White Bean & Zucchini Fritters

over Tomato-Arugula Salad with Chive Mayo



30-40min



2 Servings

Chives are a delicate grassy herb with a mild flavor similar to onions and garlic. Here, we use chives to flavor a mayonnaise-based sauce that pairs perfectly with crisp white bean zucchini fritters, adding a fresh herbaceous pop. We serve these summery patties on top of a refreshing salad of sweet roasted grape tomatoes and peppery arugula.



## What we send

- 1 pkg grape tomatoes
- 2 zucchini
- garlic
- $\frac{3}{4}$  oz Parmesan <sup>3</sup>
- 15 oz can cannellini beans
- $\frac{1}{4}$  oz fresh chives
- 1 oz panko <sup>2</sup>
- $\frac{1}{4}$  oz harissa spice blend
- 2 oz mayonnaise <sup>1,4</sup>
- 3 oz arugula

## What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- $\frac{1}{4}$  c all-purpose flour <sup>2</sup>
- balsamic vinegar (or red wine vinegar)

## Tools

- rimmed baking sheet
- box grater
- potato masher or fork
- large skillet

## Allergens

Egg (1), Wheat (2), Milk (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 990kcal, Fat 64g, Carbs 79g, Protein 28g



### 1. Roast tomatoes

Preheat oven to 450°F with a rack in the upper third. On a rimmed baking sheet, toss **tomatoes** with **1 tablespoon oil** and **a generous pinch each of salt and pepper**. Roast on upper oven rack until lightly charred and starting to burst, about 20 minutes.



### 4. Make chive mayo

In a small bowl, stir together **mayonnaise** and **remaining chives**. Season to taste with **salt** and **pepper**.



### 2. Prep ingredients

Trim ends from **zucchini**s, then coarsely grate about 1 cup on the large holes of a box grater. Spread out on a paper towel and sprinkle with **salt**. Let sit for 5 minutes, then squeeze out any excess moisture, patting dry again. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Drain and rinse **beans**. Thinly slice **chives**.



### 5. Pan-fry fritters

Place  **$\frac{1}{4}$  cup flour** on a plate, then gently dredge both sides of each **fritter** in flour well. Heat  **$\frac{1}{8}$ -inch oil** in a large skillet over medium-high until shimmering (oil should sizzle vigorously when a pinch of flour is added). Add fritters and cook until golden-brown, 3-4 minutes per side. Transfer to a paper towel-lined plate; sprinkle with **salt**.



### 3. Mix & form fritters

In a medium bowl, use a potato masher or fork to coarsely mash **beans**. Add **panko**, **grated zucchini**, **chopped garlic**, **half each of the chives and Parmesan**, **1 tablespoon harissa spice**, **1 large egg**, and  **$\frac{1}{2}$  teaspoon salt**, stir to combine. Form mixture into **4 (4-inch) fritters**.



### 6. Make salad & serve

In a medium bowl, stir together **1 tablespoon vinegar** and **2 tablespoons oil**. Add **arugula**, **roasted tomatoes**, and **remaining Parmesan**; gently toss to combine. Season to taste with **salt** and **pepper**. Serve **fritters** over **tomato-arugula salad** with **chive mayo** spread over top, or on the side for dipping. Enjoy!