



Tex-Mex Black Bean Fritters

with Crisp Salad & Lime Vinaigrette



20-30min



2 Servings

Savory bean fritters are ideal vegetarian mains, packed with protein and full of flavor. For a Tex-Mex twist, we season these black bean fritters with cumin and lime, then mix in corn and panko crumbs. Lime vinaigrette dresses a crisp salad, and we drizzle lime crema over the fritters for some tart creaminess.

What we send

- 15 oz can black beans
- 1 lime
- 1 romaine heart
- 1 bag radishes
- 1 red onion
- 1 oz panko ²
- 2½ oz corn
- ¼ oz ground cumin
- 1 oz sour cream ³
- ¼ oz fresh cilantro

What you need

- 1 large egg ¹
- kosher salt & ground pepper
- olive oil
- neutral oil

Tools

- fine-mesh sieve
- microplane or grater
- potato masher or fork
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 620kcal, Fat 36g, Carbs 61g, Protein 19g



1. Prep ingredients

Drain and rinse **black beans**. Into a medium bowl, finely grate **1 teaspoon lime zest**; into a large bowl, squeeze **2 teaspoons juice**. Cut **remaining lime** into wedges. Slice **romaine** into ½-inch wide strips. Thinly slice **radishes**.

Halve **onion** and thinly slice one half (save rest for own use). Finely chop 2 tablespoons of the thinly sliced onion.



4. Fry fritters

Heat **⅓-inch neutral oil** in a medium nonstick 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**.



2. Make fritters

Add **black beans** to **medium bowl with lime zest** and use a potato masher or fork to coarsely mash beans. Add **panko, corn, finely chopped onion, 2 teaspoons cumin, 1 large egg, ½ teaspoon salt, and a few grinds of pepper**; stir until well combined. Form mixture into **4 (4-inch) patties**.



5. Toss salad

Coarsely chop **cilantro**.

Add **romaine, radishes, and thinly sliced onions** to **bowl with salad dressing**. Toss until veggies are evenly coated; season to taste with **salt** and **pepper**.



3. Prep dressings

To **large bowl with lime juice**, whisk in **2 tablespoons olive oil, and a pinch each of salt and pepper**.

In a small bowl, thin out **sour cream** with **2 teaspoons water or lime juice**. Season to taste with **salt** and **pepper**.



6. Serve

Serve **fritters** alongside **salad** and drizzle with **sour cream**. Garnish with **cilantro** and serve with **lime wedges**. Enjoy!