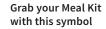




# Corn Fritter & Bacon Stack

with Sour Cream, Sweet Chilli Sauce & Tomato Salad











Spring Onion

**Snacking Tomatoes** 





**Roasted Almonds** 

Seasoning





Cheddar Cheese

Bacon





Mixed Salad Leaves

Sweet Chilli

Cream

Sauce

Prep in: 20 mins Ready in: 25 mins

These gloriously bright fritters are both crunchy and sweet, and they're offset perfectly by an A-team of golden bacon, tangy sour cream and sweet chilli sauce. This is a crowd-pleasing brunch that will be devoured in record time!

#### **Pantry items**

Olive Oil, Plain Flour, Egg, Milk, White Wine Vinegar

SBL



## Before you start

Wash your hands and any fresh food.

#### You will need

Large frying pan

## Ingredients

	2 People
olive oil*	refer to method
carrot	1
sweetcorn	1 tin (300g)
spring onion	1 stem
snacking tomatoes	1 punnet
roasted almonds	1 medium packet
garlic & herb seasoning	1 medium sachet
Cheddar cheese	1 medium packet
plain flour*	½ cup
egg*	1
milk*	2 tbs
bacon	1 packet (100g)
white wine vinegar*	drizzle
mixed salad leaves	1 small bag
light sour cream	1 medium packet
sweet chilli sauce	1 medium packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2891kJ (691Cal)	<b>567kJ</b> (136Cal)
Protein (g)	30.2g	5.9g
Fat, total (g)	37g	7.3g
- saturated (g)	14.2g	2.8g
Carbohydrate (g)	57.2g	11.2g
- sugars (g)	27.1g	5.3g
Sodium (mg)	1589mg	312mg

The quantities provided above are averages only.

## **Allergens**

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Scan here if you have any questions or concerns





## Get prepped

 Grate carrot. Drain sweetcorn. Thinly slice spring onion. Halve snacking tomatoes. Roughly chop roasted almonds.



### Combine the fritter mixture

 In a large bowl, combine carrot, sweetcorn, spring onion, garlic & herb seasoning, a pinch of salt, Cheddar cheese, the plain flour, the egg and the milk.

**TIP:** Lift out some of the mixture with a spoon, if it's too wet and doesn't hold its shape, add a little more flour!



## Cook the bacon

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook bacon, turning, until golden, 4-5 minutes.
   Transfer to a paper towel-lined plate. Cover to keep warm.



## Cook the fritters

- Return frying pan to medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, add heaped tablespoons of fritter mixture and flatten into patties using a spatula. Cook, in batches, until golden and cooked through, 3-4 minutes each side (don't flip too early!). Transfer to a paper towel-lined plate. You should get 3-4 fritters per person.

**TIP:** Don't flip before the time is up to ensure your fritters can set.

**TIP:** Add extra oil if needed to ensure the fritters don't stick to the bottom of the pan.



#### Toss the salad

 In a medium bowl, combine a drizzle of the white wine vinegar and olive oil. Season to taste. Add mixed salad leaves and tomatoes. Toss to coat.



## Serve up

- Divide corn fritters and tomato salad between plates and top with bacon. Dollop with light sour cream and sweet chilli sauce.
- Sprinkle with almonds to serve. Enjoy!



Did we make your tastebuds happy?
Let our culinary team know: hellofresh.com.au/rate

