



Corn Fritter & Bacon Stack

with Sour Cream, Sweet Chilli Sauce & Tomato Salad

Grab your Meal Kit with this symbol



Carrot



Sweetcorn



Spring Onion



Snacking Tomatoes



Roasted Almonds



Garlic & Herb Seasoning



Cheddar Cheese



Bacon



Mixed Salad Leaves



Light Sour Cream



Sweet Chilli 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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2899kJ (693Cal)	553kJ (132Cal)
Protein (g)	30.2g	5.8g
Fat, total (g)	37g	7.1g
- saturated (g)	14.2g	2.7g
Carbohydrate (g)	57.7g	11g
- sugars (g)	25.6g	4.9g
Sodium (mg)	1589mg	303mg

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.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Grate **carrot**. Drain **corn kernels**. 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.

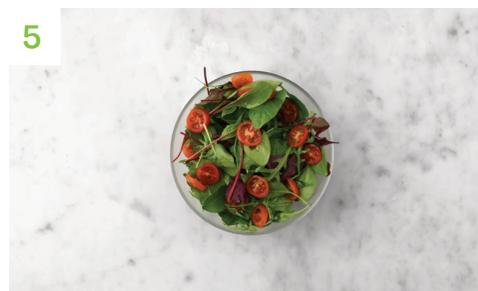


Cook the fritters

- 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!

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