



# 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



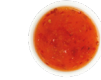
Bacon



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

## Before you start

Wash your hands and any fresh food.

## You will need

Large frying pan

## Ingredients

	<b>2 People</b>
<b>olive oil*</b>	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
<b>plain flour*</b>	½ cup
<b>egg*</b>	1
<b>milk*</b>	2 tbs
bacon	1 packet (100g)
<b>white wine vinegar*</b>	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](https://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**.



## 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.



## 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!



## 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.



## 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.



## 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!

## Rate your recipe

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