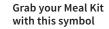


Asian-Style Carrot & Ginger Fritters with Sweet Potato Salad & Coconut Sweet Chilli Mayo

CLIMATE SUPERSTAR









Sweet Potato





Spring Onion





Cucumber



Southeast Asian Spice Blend



Crushed Peanuts



Baby Spinach





Japanese Style Dressing



Coconut Sweet Chilli Mayonnaise





Prep in: 30-40 mins Ready in: 35-45 mins



These golden fritters are full of bright and flavoursome ingredients, with a hint of zingy ginger to make your tastebuds sing! Serve with a super satisfying salad, studded with roasted sweet potato nuggets, and you have a brand new meal that you'll crave again and again. Don't forget to top the fritters with the tropical mayo before digging in.

Pantry items Olive Oil

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
sweet potato	1	2		
carrot	2	4		
garlic	2 cloves	4 cloves		
spring onion	1 stem	2 stems		
cucumber	1	2		
snacking tomatoes	1 packet	2 packets		
egg*	1	2		
Southeast Asian spice blend	1 medium sachet	1 large sachet		
ginger paste	1 medium packet	1 large packet		
plain flour*	⅓ cup	⅔ cup		
salt*	1/4 tsp	½ tsp		
baby spinach leaves	1 small packet	1 medium packet		
crushed peanuts	1 medium packet	1 large packet		
Japanese style dressing	1 packet	2 packets		
coconut sweet chilli mayonnaise	1 medium packet	1 large packet		
haloumi**	1 packet	2 packets		
and the second second				

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2376kJ (568Cal)	467kJ (112Cal)
Protein (g)	13.7g	2.7g
Fat, total (g)	36.3g	7.1g
- saturated (g)	4.2g	0.8g
Carbohydrate (g)	47.4g	9.3g
- sugars (g)	19g	3.7g
Sodium (mg)	1094mg	215mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3528kJ (843Cal)	589kJ (141Cal)
Protein (g)	30.8g	5.1g
Fat, total (g)	59g	9.8g
- saturated (g)	18.6g	3.1g
Carbohydrate (g)	48.5g	8.1g
- sugars (g)	20g	3.3g
Sodium (mg)	2129mg	355mg

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





Roast the sweet potato

- Preheat oven to 240°C/220°C fan-forced.
- Cut sweet potato into bite-sized chunks.
- Place **sweet potato** on a lined oven tray. Season with **salt** and **pepper** and drizzle with **olive oil**.
- Toss to coat, then roast until tender,
 20-25 minutes. Set aside to slightly cool.



Prep the veggie

- Meanwhile, grate **carrot**, squeezing out any excess moisture using a paper towel.
- Finely chop garlic.
- Thinly slice spring onion.
- Thinly slice cucumber into rounds.
- Halve snacking tomatoes.

TIP: Removing excess liquid from the carrot will help the fritters crisp up in the pan.

Custom Recipe: If you've added haloumi, cut haloumi into 1cm-thick slices. In a medium bowl, add haloumi and cover with water.
Set aside.



Make the fritter mixture

- In a medium bowl, whisk the egg.
- Add carrot, spring onion, Southeast Asian spice blend, garlic, ginger paste, the plain flour, salt and a good pinch of pepper. Mix well to combine.

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 fritters

- In a large frying pan, heat enough olive oil to coat the base over medium-high heat.
- When oil is hot, add heaped tablespoons of fritter mixture in batches, flattening with a spatula. Cook until golden, 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: Add extra oil between batches as needed.

Custom Recipe: Drain haloumi and pat dry. In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook haloumi until golden brown, 1-2 minutes each side.



Toss the salad

- While the fritters are cooking, in a large bowl, combine baby spinach leaves, cucumber, tomatoes and sweet potato.
- Just before serving, add crushed peanuts and Japanese style dressing. Gently toss to coat.
 Season salad to taste.



Serve up

- Divide the carrot-ginger fritters and salad between bowls.
- Top the fritters with **coconut sweet chilli mayonnaise** to serve. Enjoy!

Custom Recipe: Divide the carrot-ginger fritters, haloumi and salad between bowls.

Rate your recipe

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