



# ASIAN CORN & KAFFIR LIME FRITTERS

with Sweet Potato Fries & Sweet Chilli Dipping Sauce



Add a touch of Asia to traditional corn fritters



Sweet Potato



Baby Spinach Leaves



Mint



Lemon



Kaffir Lime Leaves



Sweetcorn



Sweet Chilli Sauce



Mayonnaise



Japanese Dressing



Slaw Mix



Crushed Peanuts



Southeast Asian Spice Blend

Hands-on: **20-30 mins**  
Ready in: **30-40 mins**

Naturally gluten-free  
*Not suitable for Coeliacs*

Keep your eyes on your fritters when this meal hits the table, because with the incredibly tasty combo of kaffir lime leaves, Southeast Asian spices and crushed peanuts they're ripe for the thieving!

**Pantry Staples:** Olive Oil, Plain Flour  
(Or Gluten-Free Plain Flour), Egg, Milk

## BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- oven tray lined with **baking paper**
- large frying pan**



### 1 BAKE THE SWEET POTATO FRIES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm fries. Place the **sweet potato** on the oven tray lined with baking paper. **Drizzle** with **olive oil**, season with a **pinch** of **salt** and **pepper** and toss to coat. Roast on the top oven rack until tender, **20-25 minutes**. **TIP:** Cut the sweet potato to the correct size so it cooks in the allocated time.



### 4 MAKE THE FRITTER MIXTURE

In a medium bowl, combine the drained **sweetcorn**, **kaffir lime**, **baby spinach**, **crushed peanuts**, **Southeast Asian spice blend**, the **salt**, **plain flour**, **egg** and **milk**. Combine well.



### 2 GET PREPPED

While the fries are baking, roughly chop the **baby spinach leaves**. Pick and thinly slice the **mint** leaves. Zest the **lemon** to get a **generous pinch**, then slice into wedges. Remove the centre veins from the **kaffir lime leaves**, then very finely chop. **TIP:** Kaffir lime leaves are fibrous so you want to cut them thinly! Drain the **sweetcorn**. In a medium bowl, combine the **sweet chilli sauce**, **lemon zest** and a **good squeeze** of **lemon juice**.



### 5 COOK THE FRITTERS

In a large frying pan, heat enough **olive oil** to coat the base of the pan over a medium-high heat. When the oil is hot, take a spoonful of the **fritter mixture** and add to the pan. Repeat with some of the **remaining mixture**, without crowding the pan. Cook until golden and cooked through, **3-4 minutes** each side. Transfer to a plate lined with paper towel. Repeat with the **remaining fritter mixture**, adding **extra oil** to the pan as needed. You should get 3-4 fritters per person.



### 3 MAKE THE SLAW

In a medium bowl, combine the **mayonnaise** (see ingredients list), **Japanese dressing**, a **good squeeze** of **lemon juice** and a **pinch** of **salt** and **pepper**. Add the **slaw mix** and **mint** (reserve some for garnish). Just before serving, toss to coat.



### 6 SERVE UP

Divide the sweet potato fries, creamy slaw and Asian fritters between plates. Serve with the sweet chilli dipping sauce and any remaining lemon wedges. Garnish with the reserved mint.

## ENJOY!

## 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
sweet potato	2	4
baby spinach leaves	1 bag (30g)	1 bag (60g)
mint	1 bunch	1 bunch
lemon	1	2
kaffir lime leaves	2	4
sweetcorn	1 tin (300g)	2 tins (600g)
sweet chilli sauce	1 tub (50g)	1 tub (100g)
mayonnaise	½ packet (20g)	1 packet (40g)
Japanese dressing	1 tub (30g)	2 tubs (60g)
slaw mix	1 bag (150g)	1 bag (300g)
crushed peanuts	1 packet	2 packets
Southeast Asian spice blend	1 sachet	2 sachets
salt*	½ tsp	1 tsp
plain flour* (or gluten-free plain flour)	½ cup	1 cup
egg*	1	2
milk*	2½ tbs	5 tbs

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3290kJ (785Cal)	506kJ (121Cal)
Protein (g)	26.0g	4.0g
Fat, total (g)	25.0g	3.8g
- saturated (g)	3.2g	0.5g
Carbohydrate (g)	106g	16.4g
- sugars (g)	34.4g	5.3g
Sodium (g)	2400mg	369mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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