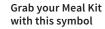
Bacon & Corn Fritter Stack

with Sour Cream, Sweet Chilli Sauce & Cucumber Salad











Spring Onion







Roasted Almonds





Mixed Salad



Sauce

Garlic & Herb

Leaves



Bacon





Shredded Cheddar Cheese



Prep in: 20 mins Ready in: 25 mins

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
carrot	1
sweetcorn	1 tin (300g)
spring onion	1 stem
cucumber	1
roasted almonds	1 medium packet
garlic & herb seasoning	1 medium sachet
shredded 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)	3011kJ (720Cal)	582kJ (139Cal)
Protein (g)	31.6g	6.1g
Fat, total (g)	38.9g	7.5g
- saturated (g)	15.9g	3.1g
Carbohydrate (g)	57.9g	11.2g
- sugars (g)	27.2g	5.3g
Sodium (mg)	2091mg	404mg

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.



Get prepped

 Grate carrot. Drain sweetcorn. Thinly slice spring onion. Thinly slice cucumber. Roughly chop roasted almonds.



Combine the fritter mixture

 In a large bowl, combine corn, carrot, spring onion, garlic & herb seasoning, shredded Cheddar cheese, a pinch of salt, 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 white wine vinegar and olive oil.
- Season, then add mixed salad leaves and cucumber. Toss to coat.



Serve up

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

