

Bacon & Corn Fritter Stack

with Sour Cream, Sweet Chilli Sauce & Cucumber Salad

Grab your Meal Kit with this symbol



Carrot



Sweetcorn



Spring Onion



Cucumber



Roasted Almonds



Garlic & Herb Seasoning



Mixed Salad Leaves



Sweet Chilli Sauce



Bacon



Light Sour Cream



Shredded Cheddar Cheese

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 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

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.

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Get prepped

- Grate **carrot**. Drain **sweetcorn**. Thinly slice **spring onion**. Thinly slice **cucumber**. 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 **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!



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.



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

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