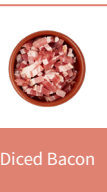
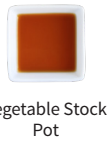
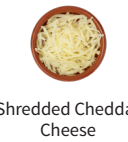
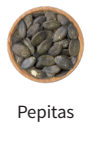
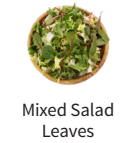
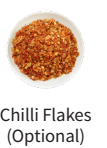


Zucchini, Carrot & Cheddar Fritters

with Roast Veggie Salad & Babaganoush

Grab your Meal Kit with this symbol



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

 Calorie Smart

*Custom Recipe is not Calorie Smart

There's no better way to get your veggies than by adding them to cheesy, golden fritters. With an extra dose of goodness from the roast root veg and salad greens, plus our creamy babaganoush for dipping, this inviting dish tastes every bit as good as it looks!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps

Pantry items

Olive Oil, Plain Flour (or Gluten Free Plain Flour), Egg, Honey, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds.

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

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	1	2
capsicum	1	2
zucchini	1	2
carrot	1	2
spring onion	2 stems	4 stems
shredded Cheddar cheese	1 medium packet	1 large packet
plain flour* (or gluten-free plain flour)	½ cup	1 cup
vegetable stock pot	1 packet (20g)	1 packet (40g)
egg*	1	2
salt*	¼ tsp	½ tsp
chilli flakes  (optional)	¼ tsp	¼ tsp
honey*	½ tsp	1 tsp
white wine vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
pepitas	1 medium packet	1 large packet
babaganoush	1 packet	2 packets
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2368kJ (566Cal)	460kJ (110Cal)
Protein (g)	22.4g	4.3g
Fat, total (g)	28.1g	5.5g
- saturated (g)	8.7g	1.7g
Carbohydrate (g)	52.9g	10.3g
- sugars (g)	20.4g	4g
Sodium (mg)	1321mg	256mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2755kJ (658Cal)	492kJ (118Cal)
Protein (g)	29.3g	5.2g
Fat, total (g)	34.9g	6.2g
- saturated (g)	11.2g	2g
Carbohydrate (g)	53.7g	9.6g
- sugars (g)	20.9g	3.7g
Sodium (mg)	1751mg	313mg

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!



Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **sweet potato** and **capsicum** into bite-sized chunks.
- Place prepped **veggies** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Roast until tender, **20-25 minutes**. Set aside to cool slightly.

TIP: If your oven tray is crowded, divide the veggies between two trays.



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 the **fritter mixture**, in batches, and flatten 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 olive oil between batches as needed.



Get prepped

- Meanwhile, grate **zucchini** and **carrot**, then squeeze out any excess moisture with a paper towel.
- Thinly slice **spring onion**.

TIP: Removing excess liquid from the veggies will help the fritters crisp up in the pan!



Prep the salad

- While the fritters are cooking, combine the **honey** with a drizzle of **white wine vinegar** and **olive oil** in a second medium bowl.
- Season, then add **mixed salad leaves**, **pepitas** and the slightly cooled **roast veggies**.
- Gently toss to coat.



Make the fritter mixture

- In a medium bowl, combine **zucchini**, **carrot**, **spring onion**, **shredded Cheddar cheese**, the **plain flour**, **vegetable stock pot** and the **egg**.
- Add the **salt** and a pinch of **pepper** and **chilli flakes** (if using). Mix well.

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!

Custom Recipe: If you've added diced bacon, heat a large frying pan over medium-high heat. Cook diced bacon, breaking up with a spoon, until golden, 4-5 minutes. Add to fritter mixture, stirring to combine.



Serve up

- Divide zucchini, carrot and Cheddar fritters and roast veggie salad between plates.
- Serve with **babaganoush**. Enjoy!

Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: hellofresh.com.au/rate