



Corn Fritter Burger & Potato Fries

with Slaw & Dill-Parsley Mayo

NEW

Grab your meal kit with this number

34



Potato



Garlic



Carrot



Spring Onion



Sweetcorn



Shredded Cheddar Cheese



Garlic & Herb Seasoning



Burger Buns



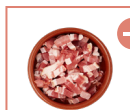
Shredded Cabbage Mix



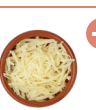
Dill & Parsley Mayonnaise



Beetroot Relish



Diced Bacon



Cheddar Cheese

Prep in: 25-35 mins
Ready in: 30-40 mins

Let's put a spin on a classic burger by replacing your standard meat patty with a flavour-packed veggie fritter, filled with sweetcorn and melty Cheddar cheese. Stack them high between two buns with a crunchy slaw and herby mayo. Delish!

Pantry items

Olive Oil, Plain Flour, Milk, Egg, Vinegar (White Wine or Balsamic)

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
carrot	1	2
spring onion	1 stem	2 stems
sweetcorn	1 medium tin	1 large tin
shredded Cheddar cheese	1 medium packet	1 large packet
plain flour*	½ cup	1 cup
milk*	2 tbs	¼ cup
garlic & herb seasoning	1 medium sachet	1 large sachet
egg*	1	2
salt*	¼ tsp	½ tsp
burger buns	2	4
shredded cabbage mix	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	drizzle	drizzle
dill & parsley mayonnaise	1 large packet	2 large packets
beetroot relish	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4119kJ (984Cal)	631kJ (151Cal)
Protein (g)	27.4g	4.2g
Fat, total (g)	47.6g	7.3g
- saturated (g)	11g	1.7g
Carbohydrate (g)	111.6g	17.1g
- sugars (g)	36.9g	5.7g
Sodium (mg)	1545mg	237mg
Dietary Fibre (g)	10.1g	1.5g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

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



Get prepped

- Meanwhile, finely chop **garlic**.
- Grate **carrot** and squeeze out any excess moisture using a paper towel or clean cloth.
- Thinly slice **spring onion**.
- Drain **sweetcorn**.



Make the fritters

- In a medium bowl, combine **sweetcorn, garlic, carrot, spring onion, shredded Cheddar cheese, the plain flour, milk, garlic & herb seasoning, the egg, the salt** and a 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 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.



Bring it all together

- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a second medium bowl, combine **shredded cabbage mix, a drizzle of vinegar and olive oil**. Season with **salt and pepper**.



Serve up

- Spread burger bun bases with half the **dill & parsley mayonnaise**. Top with fritters, shredded cabbage and **beetroot relish**.
- Serve with potato fries and the remaining dill & parsley mayonnaise. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW30



CUSTOM OPTIONS

+ ADD DICED BACON
Top burgers with bacon.

+ DOUBLE CHEDDAR CHEESE
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

