

# Chilli Prawn & Potato Rosti Bites

with Cucumber Salsa & Smokey Aioli

FESTIVE STARTER

NEW

CLIMATE SUPERSTAR

Grab your meal kit with this number

6



Avocado



Cucumber



Radish



Garlic



Lemon



Potato



Chicken-Style Stock Powder



Peeled Prawns




Chilli Flakes (Optional)



Smokey Aioli

Prep in: 20-30 mins  
Ready in: 30-40 mins

 Carb Smart

Spice up your holiday season with these fresh and flavourful chilli prawns. Golden, crispy potato rosti are topped with punchy prawns that bring a festive kick to your festive starter menu. Add some avo, smokey aioli and a crunchy cucumber salad for the perfect balance of creamy and crisp!

### Pantry items

Olive Oil, Butter, Plain Flour

## 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

Large frying pan

## Ingredients

|  | 2 People        | 4 People        |
|--|-----------------|-----------------|
| <b>olive oil*</b>  | refer to method | refer to method |
| avocado  | 1 (small)       | 1 (large)       |
| cucumber   | 1 (medium)      | 1 (large)       |
| radish   | 1               | 2               |
| garlic   | 2 cloves        | 4 cloves        |
| lemon  | ½               | 1               |
| <b>butter*</b>   | 20g             | 40g             |
| potato   | 2               | 4               |
| chicken-style stock powder   | 1 medium sachet | 1 large sachet  |
| <b>plain flour*</b>  | 1 tbs           | 2 tbs           |
| peeled prawns  | 1 packet        | 2 packets       |
| chilli flakes  (optional) | 1 pinch         | 1 pinch         |
| smokey aioli   | 1 medium packet | 1 large packet  |

\*Pantry Items

## Nutrition

| Avg Qty           | Per Serving     | Per 100g      |
|-------------------|-----------------|---------------|
| Energy (kJ)       | 2226kJ (420cal) | 420kJ (79cal) |
| Protein (g)       | 20.5g           | 3.9g          |
| Fat, total (g)    | 29.9g           | 5.6g          |
| - saturated (g)   | 3.9g            | 0.7g          |
| Carbohydrate (g)  | 38.2g           | 7.2g          |
| - sugars (g)      | 5.9g            | 1.1g          |
| Sodium (mg)       | 1291mg          | 243.6mg       |
| Dietary Fibre (g) | 10.7g           | 2g            |

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



## Get prepped

- Slice **avocado** in half, scoop out flesh and thinly slice. Finely chop **cucumber, radish** and **garlic**. Zest **lemon** to get a pinch and slice into wedges.
- In a small microwave-safe bowl, place the **butter** and microwave in **10 second** bursts until melted.



## Cook the prawns

- Wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **peeled prawns**, tossing, until pink and starting to curl up, **3-4 minutes**.
- Add **garlic, chilli flakes** (if using) and **lemon zest**, and cook until fragrant, **1 minute**.
- Remove pan from heat, add a squeeze of **lemon juice** and toss to combine.



## Make the rosti

- Grate **potato** and squeeze out any excess moisture using a paper towel or clean cloth.
- In a large bowl, combine **potato, chicken-style stock powder, the plain flour, melted butter** and a generous pinch of **pepper**.

**TIP:** Squeezing the grated potato helps remove excess moisture, which means more crispiness!



## Toss the salad

- Meanwhile, in a medium bowl, combine **cucumber, radish**, a squeeze of **lemon juice** and a drizzle of **olive oil**. Season to taste.



## Cook the rosti

- In a large frying pan, heat enough **olive oil** to coat the base over medium-high heat.
- When oil is hot, add tablespoons of **potato mixture** in batches and flatten with a spatula (you should get 4 per person).
- Cook until golden, **3-4 minutes** each side (don't flip too early!). Transfer to a paper towel-lined plate.

**TIP:** Add extra olive oil between batches as needed.



## Serve up

- Arrange potato rosti on a serving platter. Top with avocado, cucumber salsa and chilli prawns.
- Drizzle with **smokey aioli**. Serve with remaining lemon wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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