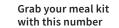


Chilli Prawn & Potato Rosti Bites

with Cucumber Salsa & Smokey Aioli

FESTIVE STARTER

















Radish





Potato

Lemon



Chicken-Style Stock Powder



Chilli Flakes (Optional)



Peeled Prawns

Smokey Aioli



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



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

9			
	2 People	4 People	
olive oil*	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	1/2	1	
butter*	20g	40g	
potato	2	4	
chicken-style stock powder	1 medium sachet	1 large sachet	
plain flour*	1 tbs	2 tbs	
peeled prawns	1 packet	2 packets	
chilli flakes ∮ (optional)	1 pinch	1 pinch	
smokey aioli	1 medium packet	2 medium packets	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2226kJ (532Cal)	420kJ (100Cal)
Protein (g)	20.5g	3.9g
Fat, total (g)	29.9g	5.6g
- saturated (g)	3.9g	0.7g
Carbohydrate (g)	32.3g	6.1g
- sugars (g)	5.9g	1.1g
Sodium (mg)	1291mg	243mg
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** 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.



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!



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 and set aside.

TIP: Add extra olive oil between batches as needed.



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.



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.



Serve up

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



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