

# Chilli Prawn & Potato Rosti Bites

with Cucumber Salsa & Smokey Aioli

FESTIVE STARTER

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	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](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 and set aside.

**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 garlic 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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