



ASIAN CORN & MAKRUT LIME FRITTERS

with Fries & Sweet Chilli Dipping Sauce



Add aromatic makrut lime to your fritters



Potato



Baby Spinach Leaves



Mint



Lemon



Makrut Lime Leaves



Sweetcorn



Sweet Chilli Sauce



Mayonnaise



Japanese Dressing



Slaw Mix



Crushed Peanuts



Southeast Asian Spice Blend

Hands-on: 20-30 mins
Ready in: 30-40 mins

Keep your eyes on your fritters when this meal hits the table, because with the incredibly tasty combo of makrut lime leaves, Southeast Asian spices and crushed peanuts they're ripe for the thieving!

Each week, we search the country to source the best ingredients, with a focus on quality and variety. This week's kumara was in short supply, so we've replaced it with potato. Don't worry, the recipe will be just as delicious!

Pantry Staples: Olive Oil, Plain Flour, Egg, Milk

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **oven tray** lined with **baking paper** • **large frying pan**



1 BAKE THE FRIES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 2cm fries. Place the fries on an oven tray lined with baking paper. **Drizzle** with **olive oil**, season with a **pinch** of **salt** and **pepper** and toss to coat. Bake on the top rack until tender, **25-30 minutes**.



2 GET PREPPED

While the fries are baking, roughly chop the **baby spinach leaves**. Pick and thinly slice the **mint** leaves. Zest the **lemon** to get a **generous pinch**, then slice into wedges. Destem the **makrut lime leaves**, then very finely chop. **TIP:** *The makrut lime leaves are fibrous so you want to cut them very finely!* Drain the **sweetcorn**. In a medium bowl, combine the **sweet chilli sauce**, **lemon zest** and a **good squeeze** of **lemon juice**.



3 MAKE THE SLAW

In a medium bowl, add the **mayonnaise** (see ingredients list), **Japanese dressing**, a **good squeeze** of **lemon juice** and a **pinch** of **salt** and **pepper**. Add the **slaw mix** and **mint** (reserve some for garnish) and just before serving, toss to coat.



4 MAKE THE FRITTER MIXTURE

In a medium bowl, combine the drained **sweetcorn**, **makrut lime leaves**, chopped **baby spinach**, **crushed peanuts**, **Southeast Asian spice blend**, the **salt**, **plain flour**, **egg** and **milk**. Mix well to combine.



5 COOK THE FRITTERS

In a large frying pan, heat enough **olive oil** to coat the base of the pan over a medium-high heat. When the oil is hot, take a spoonful of the **fritter mixture** and add to the pan. Repeat with the some of the **remaining mixture**, without crowding the pan. Cook until golden and cooked through, **3-4 minutes** each side. Transfer to a plate lined with paper towel and repeat to use up all the **fritter mixture**, adding extra **olive oil** as needed. You should get 3-4 fritters per person.



6 SERVE UP

Divide the fries, creamy slaw and Asian fritters between plates. Serve with the sweet chilli dipping sauce and any remaining lemon wedges. Garnish with the reserved mint.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	3	6
baby spinach leaves	1 bag (30g)	1 bag (60g)
mint	1 bunch	1 bunch
lemon	1	2
makrut lime leaves	2	4
sweetcorn	1 tin	2 tins
sweet chilli sauce	1 packet (50g)	1 packet (100g)
mayonnaise	½ packet (20g)	1 packet (40g)
Japanese dressing	1 packet (30g)	2 packets (60g)
slaw mix	1 bag (150g)	1 bag (300g)
crushed peanuts	1 packet	2 packets
Southeast Asian spice blend	1 sachet	2 sachets
salt*	½ tsp	1 tsp
plain flour*	½ cup	1 cup
egg*	1	2
milk*	3½ tbs	7 tbs

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3840kJ (916Cal)	515kJ (123Cal)
Protein (g)	32.8g	4.4g
Fat, total (g)	33.3g	4.5g
- saturated (g)	4.4g	0.6g
Carbohydrate (g)	115g	15.4g
- sugars (g)	27.2g	3.7g
Sodium (g)	2530mg	339mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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