

Japanese-Style Bacon & Cabbage Fritters

with Sesame Potato Chunks & Pear Salad

Grab your Meal Kit with this symbol



Potato



Mixed Sesame Seeds



Garlic



Spring Onion



Pear



Japanese Dressing



Garlic Aioli



Ginger Paste



Radish



Salad Leaves



Diced Bacon



Shredded Cabbage Mix

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

Fritters are naturally packed with all the goodies and these are no exception, with cabbage, ginger, soy sauce and bacon they are very hard to resist. We recommend giving in and devouring them, trust us they're worth it!

Pantry items

Olive Oil, Eggs, Plain Flour, Soy Sauce, Rice Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

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	3	6
mixed sesame seeds	1 sachet	1 sachet
garlic	2 cloves	4 cloves
spring onion	2 stems	4 stems
pear	1	2
Japanese dressing	1 packet (30g)	2 packets (60g)
garlic aioli	1 medium packet	1 large packet
diced bacon	1 packet	1 packet
eggs*	2	4
plain flour*	¼ cup	½ cup
soy sauce*	2 tsp	4 tsp
shredded cabbage mix	1 bag (150g)	1 bag (300g)
ginger paste	1 medium packet	1 large packet
radish	2	4
rice wine vinegar*	drizzle	drizzle
salad leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3063kJ (732Cal)	492kJ (118Cal)
Protein (g)	27.8g	4.5g
Fat, total (g)	41.5g	6.7g
- saturated (g)	8.7g	1.4g
Carbohydrate (g)	59.2g	9.5g
- sugars (g)	16g	2.6g
Sodium (mg)	1166mg	187mg

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.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW28



1



Bake the sesame potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Place **potato**, **mixed sesame seeds**, a drizzle of **olive oil** and a pinch of **salt** and **pepper** on a lined oven tray. Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.

4



Cook the fritters

- Return the frying pan to medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, add 1/4 cup of the **fritter mixture** and flatten with a spatula (3-4 per person).
- Cook in batches, until golden, **2-3 minutes** each side. Transfer to a paper towel-lined plate.

TIP: Allow the fritters to set before flipping, adding extra oil between batches if needed.

2



Get prepped

- While the potatoes are baking, finely chop **garlic**. Thinly slice **spring onion**. Thinly slice **pear** into wedges.
- In a small bowl, combine **Japanese dressing** and **garlic aioli**. Set aside.

5



Make the salad

- While the fritters are cooking, thinly slice **radish**.
- In a second medium bowl, combine a drizzle of **rice wine vinegar** and **olive oil**.
- Add **salad leaves**, **pear** and **radish**. Toss to coat and season to taste.

3



Make the fritter mixture

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **diced bacon** until golden, **4-5 minutes**.
- Meanwhile, add the **eggs**, **plain flour**, **soy sauce** and a pinch of **pepper** to a medium bowl. Whisk with a fork until smooth.
- Stir through **garlic**, **shredded cabbage mix**, **ginger paste** and **spring onion** (reserve a pinch for garnish).
- When the **bacon** is cooked, add to the bowl and mix well.

TIP: Leave the residual oil from the bacon in the pan – it will add to the flavour when cooking the fritters!

6



Serve up

- Divide Japanese-style bacon and cabbage fritters, sesame potato chunks and pear salad between plates.
- Drizzle Japanese aioli over fritters and garnish with reserved spring onion to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate