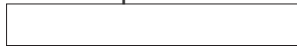




# Bacon, Ginger & Cabbage Fritters

with Japanese Aioli, Sesame Potatoes & Pear Salad



Grab your Meal Kit with this symbol



Potato



Black Sesame Seeds



Garlic



Spring Onion



White Turnip



Pear



Japanese Dressing



Garlic Aioli



Ginger Paste



Mixed Salad Leaves



Shredded Cabbage Mix



Diced Bacon

## Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and 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, Plain Flour, Milk, Soy Sauce, Egg, 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
black sesame seeds	1 large sachet	2 medium sachets
garlic	2 cloves	4 cloves
spring onion	2 stems	4 stems
white turnip	1	2
pear	1	2
shredded cabbage mix	1 bag (150g)	1 bag (300g)
salt*	¼ tsp	½ tsp
Japanese dressing	1 packet (30g)	2 packets (60g)
garlic aioli	1 medium packet	1 large packet
diced bacon	1 packet	1 packet
plain flour*	½ cup	1 cup
milk*	2 tbs	¼ cup
soy sauce*	1 tbs	2 tbs
egg*	1	2
ginger paste	1 medium packet	1 large packet
rice wine vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2987kJ (713Cal)	462kJ (110Cal)
Protein (g)	25.3g	3.9g
Fat, total (g)	35.6g	5.5g
- saturated (g)	7.4g	1.1g
Carbohydrate (g)	69.3g	10.7g
- sugars (g)	16.2g	2.5g
Sodium (mg)	1608mg	249mg

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.

## We're here to help!

Scan here if you have any questions or concerns  
2022 | CW45



## Bake the sesame potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Place **potato**, **black 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**.



## Cook the fritters

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

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



## Get prepped

- Meanwhile, finely chop **garlic**. Thinly slice **spring onion** and **white turnip**. Thinly slice **pear** into wedges.
- Roughly chop **shredded cabbage mix**. In a medium bowl, combine **cabbage** and the **salt**.
- In a small bowl, combine **Japanese dressing** and **garlic aioli**. Set aside.



## Make the salad

- In a large bowl, combine a drizzle of **rice wine vinegar** and **olive oil**.
- Add **mixed salad leaves**, **pear** and **turnip**. Toss to coat and season to taste.



## Make the fritter mixture

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **4-5 minutes**.
- While the bacon is cooking, combine the **plain flour**, **milk**, **soy sauce**, **egg**, **garlic**, **ginger paste**, **spring onion** and a pinch of **pepper** in a second medium bowl.
- Squeeze out any excess moisture from the **cabbage** using a paper towel or clean cloth, then add to the **batter**. Stir to combine.
- When the bacon is done, add it to the bowl of **fritter mixture** and mix well.

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



## Serve up

- Divide bacon, ginger and cabbage fritters, sesame potatoes and pear salad between plates.
- Drizzle Japanese aioli over the fritters to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)