



Cheesy Corn Fritters & Kumara Fries

with Crumbly Cheese, Turnip Salad & Herby Mayo

Grab your Meal Kit with this symbol



Kumara



Sweetcorn



Carrot



White Turnip



Flaked Almonds



Aussie Spice Blend



Vegetable Stock Powder



Shredded Cheddar Cheese



Greek Salad Cheese/
Feta Cheese



Spinach &
Rocket Mix



Dill & Parsley
Mayonnaise

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

These gloriously bright fritters are both crunchy and sweet and are set off perfectly by an A-team of dill-parsley mayo, golden kumara fries and a crunchy turnip salad. If you fancy it, sprinkle some toasted almonds over the salad for ultimate crunch!

Pantry items

Olive Oil, Plain Flour, Egg, Milk, Balsamic 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
kumara	1	2
sweetcorn	1 tin	2 tins
carrot	1	2
white turnip	1	2
flaked almonds	1 packet	2 packets
plain flour*	½ cup	1 cup
egg*	1	2
milk*	2 tbs	¼ cup
Aussie spice blend	1 sachet	1 sachet
vegetable stock powder	1 medium sachet	1 large sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
Greek salad cheese/feta cheese	1 packet (50g)	1 packet (100g)
spinach & rocket mix	1 bag (30g)	1 bag (60g)
balsamic vinegar*	drizzle	drizzle
dill & parsley mayonnaise	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3559kJ (850Cal)	529kJ (126Cal)
Protein (g)	29.9g	4.4g
Fat, total (g)	39.6g	5.9g
- saturated (g)	12.2g	1.8g
Carbohydrate (g)	75.1g	11.2g
- sugars (g)	27g	4g
Sodium (mg)	1862mg	277mg

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.



Bake the kumara fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **kumara** into fries, then place on a lined oven tray. Drizzle generously with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then bake until tender, **20-25 minutes**.



Cook the fritters

Return the frying pan to a medium-high heat with enough **olive oil** to coat the base. When the oil is hot, add heaped tablespoons of the **fritter mixture** in batches and flatten with a spatula. Cook until golden and cooked through, **3-4 minutes** each side. Transfer to a plate lined with a paper towel.

TIP: Allow the fritters to set before flipping.

TIP: Add extra oil if needed to ensure the fritters don't stick to the bottom of the pan.



Get prepped

While the fries are baking, drain the **sweetcorn**. Grate the **carrot**. Thinly slice the **white turnip**. Heat a large frying pan over a medium-high heat. Toast the **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.



Make the salad

While the fritters are cooking, add the **turnip** and **spinach & rocket mix** to a medium bowl. Drizzle with **olive oil** and **balsamic vinegar**. Season and toss to coat.



Make the fritter mixture

In a large bowl, combine the **sweetcorn**, **carrot**, the **plain flour**, **egg**, **milk**, **Aussie spice blend**, **vegetable stock powder**, **shredded Cheddar cheese** and a pinch of **pepper**. Crumble in the **Greek salad cheese/feta cheese** and stir to combine.



Serve up

Divide the cheesy corn fritters, kumara fries and turnip salad between plates. Garnish with the toasted almonds. Serve with the **dill & parsley mayonnaise**.

Enjoy!