



SAVORY RICOTTA FRITTERS

over a Spinach & Roasted Sweet Potato Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



1 | 2
Lemon



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



82 g | 82 g
Tempura
Batter Mix
Contains: Eggs,
Milk, Wheat



5 oz | 10 oz
Spinach



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



HELLO

PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give ricotta fritters an irresistible crunch.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 900



FRY, FRY AGAIN

In step 5, you'll be panfrying your fritters. To make sure your oil is hot enough, add a drop of batter to the pan. If it sizzles immediately, that's your green light to start cooking. If not, wait about 15 seconds, then try again.

BUST OUT

- Baking sheet
- 2 Medium bowls
- Whisk
- Large pan
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Olive oil
(1 tsp + ¼ cup | 1 tsp + ½ cup)
- Sugar (½ tsp | ¾ tsp)
- Cooking oil (for frying)

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **sweet potato** into ½-inch pieces. Quarter **lemon**.



2 ROAST SWEET POTATO

- Toss **sweet potato** on a baking sheet with a **drizzle of olive oil** and a **pinch of salt and pepper**.
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.



3 MAKE DRESSING

- While sweet potato roasts, in a medium bowl, whisk together **mayonnaise, mustard, juice from half the lemon, and ½ tsp sugar (¾ tsp for 4 servings)**. Slowly drizzle in **¼ cup olive oil (½ cup for 4)**, whisking continuously until combined. Taste and season with **salt and pepper**.



4 MAKE BATTER

- In a second medium bowl, combine **ricotta, panko, Parmesan, half the tempura mix (all for 4 servings), ¼ tsp salt (½ tsp for 4), and a pinch of pepper**. Stir in **6 TBSP water (12 TBSP for 4)** until thoroughly combined.



5 COOK FRITTERS

- Heat a **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to pan, add scant **¼-cup scoops of batter** and lightly press down with a spatula to form 6 ½-inch-thick fritters (**12 for 4 servings**). (**TIP: Don't overcrowd the pan; you may need to cook in batches!**) Cook until golden brown and crisp, 2-3 minutes per side.
- Transfer **fritters** to a paper-towel-lined plate.



6 FINISH & SERVE

- In a large bowl, toss **spinach** and **sweet potato** with as much **dressing** as you like. Taste and season with **salt and pepper** if desired.
- Divide **salad** between bowls. Top with **fritters** and drizzle with any remaining dressing. Sprinkle with **almonds** and serve with **remaining lemon wedges** on the side.