



Indian Chickpea Patties

with Fries & Lime Mayo

Grab your Meal Kit with this symbol



Potato



Chickpeas



Carrot



Cucumber



Cherry Tomatoes



Coriander



Red Onion



Lime



Caramelised Onion Chutney



Fine Breadcrumbs



Vegetable Stock Pot



Mumbai Spice Blend



Mayonnaise

Hands-on: 30-40 mins
Ready in: 35-45 mins

Transform canned chickpeas into tender patties infused with caramelised onion chutney and spices, then serve them with golden fries and zesty lime mayo. It's a taste sensation you'll crave again and again!

Pantry items

Olive Oil, Egg, Plain Flour

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	2	4
chickpeas	1 tin	2 tins
carrot	1	2
cucumber	1	2
cherry tomatoes	1 punnet	2 punnets
coriander	1 bag	1 bag
red onion	¼	½
lime	½	1
caramelised onion chutney	1 packet (40g)	2 packets (80g)
egg*	1	2
plain flour*	1 tbs	2 tbs
fine breadcrumbs	1 packet	2 packets
vegetable stock pot	1 tub (20g)	1 tub (40g)
Mumbai spice blend	1½ sachets	3 sachets
salt*	¼ tsp	½ tsp
mayonnaise	1 packet (100g)	2 packets (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3298kJ (788Cal)	424kJ (101Cal)
Protein (g)	20.6g	2.7g
Fat, total (g)	38g	4.9g
- saturated (g)	3.5g	0.5g
Carbohydrate (g)	85.5g	11g
- sugars (g)	25.4g	3.3g
Sodium (mg)	2158mg	278mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out in a single layer and bake until tender, **20-25 minutes**.

TIP: Cut the potato to size so it cooks in time.



Cook the patties

Heat enough **olive oil** to coat the base of a large frying pan over a medium-high heat. When the oil is hot, cook the **chickpea patties**, in batches, until golden, **2-3 minutes** each side.

TIP: Add more oil if needed to prevent the patties sticking to the pan.



Get prepped

While the fries are baking, drain and rinse the **chickpeas**. Grate the **carrot** (unpeeled). Finely chop the **cucumber**. Halve the **cherry tomatoes**. Roughly chop the **coriander**. Finely chop the **red onion** (see ingredients). Zest the **lime** to get a pinch, then slice into wedges.

TIP: Feel free to leave out the red onion if you're not a fan!



Make the salad

In a medium bowl, combine the **cucumber**, **cherry tomatoes**, **red onion** (if using), **coriander**, a squeeze of **lime juice** and a drizzle of **olive oil**. Season with **salt** and **pepper** and toss to coat. In a small bowl, combine the **mayonnaise**, **lime zest** and a squeeze of **lime juice**.



Make the chickpea patties

In a medium bowl, place the drained **chickpeas**, **onion chutney** and **egg**. Mash with a potato masher until the chickpeas are broken up. Add the grated **carrot**, **plain flour**, **fine breadcrumbs**, **vegetable stock pot**, **Mumbai spice blend** (see ingredients) and the **salt**. Combine until the mixture sticks together. Using damp hands, form 1/4 cup of the mixture into a ball, then flatten into a 1cm-thick patty. Repeat with the remaining mixture. You should get 3-4 patties per person.

TIP: Add a little more flour if the mixture is too wet.



Serve up

Divide the chickpea patties, fries and salad between plates. Serve with the lime mayo.

Enjoy!