



Japanese Bacon & Cabbage Fritters

with Sesame Potato Chunks & Pear Salad

Grab your Meal Kit
with this symbol



Potato



Mixed Sesame
Seeds



Ginger



Garlic



Spring Onion



Diced Bacon



Japanese
Dressing



Garlic Aioli



Shredded
Cabbage Mix



Cucumber



Pear



Mixed Salad
Leaves



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

This fritter dish is our take on the popular Japanese 'as you like' savoury pancake. With crunchy cabbage and crisp bacon in the mix, plus a crisp salad and golden potatoes on the side, this mouth-watering meal will be happily devoured by all!

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

Large frying pan · Two oven trays lined with baking paper · Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
mixed sesame seeds	1 sachet	2 sachets
ginger	1 knob	2 knobs
garlic	2 cloves	4 cloves
spring onion	2 stems	4 stems
diced bacon	1 packet (90g)	1 packet (180g)
Japanese dressing	1 tub	2 tubs
garlic aioli	1 packet (50g)	1 packet (100g)
eggs*	2	4
plain flour*	¼ cup	½ cup
soy sauce*	2 tsp	4 tsp
shredded cabbage mix	1 bag (150g)	1 bag (300g)
cucumber	1	2
pear	½	1
rice wine vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2784kJ (665Cal)	510kJ (121Cal)
Protein (g)	19.9g	3.6g
Fat, total (g)	41.4g	7.6g
- saturated (g)	5.6g	1g
Carbohydrate (g)	48.2g	8.8g
- sugars (g)	11.7g	2.1g
Sodium (mg)	933mg	171mg

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 sesame potato

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Place on an oven tray lined with baking paper. Add the **mixed sesame seeds**, a drizzle of **olive oil** and season with **salt** and **pepper**. Toss to coat and bake until tender, **20-25 minutes**.



Get prepped

While the potato chunks are baking, finely grate the **ginger** (unpeeled) and **garlic**. Thinly slice the **spring onion**. In a small bowl, combine the **Japanese dressing** and **garlic aioli** and set aside.



Make the fritter mixture

Heat a drizzle of **olive oil** in a large frying pan over a high heat. Add the **diced bacon** and cook until golden, **4-5 minutes**. While the **bacon** is cooking, combine the **eggs**, **flour** and **soy sauce** in a large bowl. Season with **pepper**. Whisk with a fork until smooth. Stir through the **garlic**, **ginger**, **shredded cabbage** and **spring onion** (reserve a pinch for a garnish). When the **bacon** is cooked, add to the bowl and mix well.

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



Cook the fritters

Return the frying pan to a medium-high heat, add enough **olive oil** to coat the base. When the oil is hot, add a large heaped spoonful of the fritter mixture and flatten with a spatula. Cook in batches until golden, **2-3 minutes** on each side. Transfer to a plate lined with a paper towel. You should get 3 fritters per person.

TIP: Allow the fritters to cook for the time before flipping, this gives them time to set!

TIP: Add extra oil as needed so the fritters don't stick.



Make the salad

While the fritters are cooking, thinly slice the **cucumber** and the **pear** (see ingredients). In a medium bowl, combine the **rice wine vinegar** with a drizzle of **olive oil**. Add the **mixed salad leaves**, **cucumber** and **pear**. Toss to coat and season to taste.



Serve up

Divide the Japanese bacon and cabbage fritters, sesame potato chunks and pear salad between plates. Drizzle the Japanese aioli over the fritters and sprinkle with the reserved spring onion.

Enjoy!