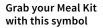


Japanese Bacon & Cabbage Fritters with Sesame Potato Chunks & Pear Salad













Potato Mixed Sesame





Seeds



Spring Onion





Japanese Dressing





Shredded Cabbage Mix





Mixed Salad Leaves

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

You will need

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

Ingredients

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	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*	1/4 cup	½ cup	
soy sauce*	2 tsp	4 tsp	
shredded cabbage mix	1 bag (150g)	1 bag (300g)	
cucumber	1	2	
pear	1/2	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.

your fruit and veggies a wash.



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!