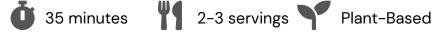




Bhaji Patties with Corn Salsa

Roast sweet potato wedges with bhaji patties and a fresh corn salsa, served with locally made spiced tomato kasaundi.







If you find the tomato kasaundi a little spicy, try stirring it through yoghurt for a milder heat. If you prefer a warmer dish you can char the corn first before adding to the salsa.

PROTEIN TOTAL FAT CARBOHYDRATES

FROM YOUR BOX

SWEET POTATOES	400g
CORN COB	1
CONTINENTAL CUCUMBER	1/3 *
CHIVES	1/2 bunch *
GREEN CHILLI	1
BHAJI BITES MIX	1 packet
GREEN BEANS	1 bag (150g)
TOMATO KASAUNDI	1 jar

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, red wine vinegar

KEY UTENSILS

oven tray, frypan

NOTES

For less heat, use a teaspoon to scrape the seeds out of the chilli.

Cook the patties in batches. Press down lightly with a spatula after turning to flatten them, this will speed up the cooking time.

The bhaji bites mix will make enough patties for 2 serves each. You can freeze any extra you make and reheat for a snack or an extra meal!



1. ROAST THE POTATOES

Set oven to 220°C.

Cut sweet potatoes into halves (or large wedges). Toss with oil, salt and pepper on a lined oven tray. Roast with the cut side down for 20-25 minutes or until cooked through.



2. MAKE THE SALSA

Remove corn from cob. Dice cucumber. Slice chives (reserve half for step 3) and chop chilli (see notes). Toss together with 1/2 tbsp vinegar and 1/2 tbsp olive oil. Set aside.



3. PREPARE THE PATTY MIX

Combine bhaji bites mix with **3/4 cup** water. Trim and slice beans. Add to the mix along with reserved chives and stir until combined.



4. COOK THE BHAJI PATTIES

Heat a frypan over medium-high heat and cover base with oil. Spoon out 1/4 cupfuls of mixture. Cook bites for 3-4 minutes each side until cooked through (see notes). Remove to a paper towel and repeat with remaining mixture.



5. FINISH AND PLATE

Divide sweet potatoes over plates with bhaji patties and salsa. Serve with tomato kasaundi.

