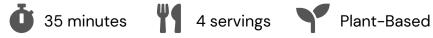




# **Bhaji Patties**

with Corn Salsa

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







Add some tinned chickpeas, nuts or

hemp seeds to the patty mix to get a protein boost.

3 August 2020

67g

## FROM YOUR BOX

SWEET POTATOES	800g
CORN COBS	2
CONTINENTAL CUCUMBER	1/2 *
CHIVES	1/2 bunch *
GREEN CHILLI	1
BHAJI BITES MIX	1 packet
GREEN BEANS	1 bag (250g)
GREEN BEANS TOMATO KASAUNDI	1 bag (250g) 1 jar

<sup>\*</sup>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.



## 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 cobs. Dice cucumber. Slice chives (reserve half for step 3) and chop chilli (see notes). Toss together with 1 tbsp vinegar and 1 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.





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