



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Tomato Kasaundi


A deliciously spiced chutney of tomatoes, ginger and a hint of green chilli for spice. Use any leftovers you may have to spice up lentils or sautéed veggies!



1 Bhaji Patties with Corn Salsa

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

 35 minutes

 4 servings

 Plant-Based

3 August 2020

Mix it up!

Add some tinned chickpeas, nuts or hemp seeds to the patty mix to get a protein boost.

Per serve: **PROTEIN** 7g **TOTAL FAT** 13g **CARBOHYDRATES** 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)
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.



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.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

