



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



2-3 servings



Plant-Based

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Mix it up!

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.

Per serve: **PROTEIN** 9g **TOTAL FAT** 21g **CARBOHYDRATES** 81g

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.



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.



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.



5. FINISH AND PLATE

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



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.

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**

