



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



Product Spotlight: Bacon

The Chinese were the first to cook salted pork bellies — in fact, they did it over 3000 years ago! That means bacon is one of the world's oldest processed meats!



4 Cheesy Corn Fritters With Bacon and Tomato Sauce

Everyone loves fritters! (At least that's true for the Dinner Twist team). We hope you'll also love these satisfying cheesy corn fritters served with crispy bacon and homemade tomato sauce.



35 minutes



2 servings



Pork

8 June 2020

Mix it up!

For a less hands-on approach, you can make a quiche-style dish instead! Mix 3 eggs, grated zucchini, finely diced bacon, shredded cheddar cheese, corn kernels, 1/4 cup oil, 1 cup self-raising flour and pepper and cook in a covered pan until firm (or, cook in a baking dish in the oven at 200°C until firm). Sprinkle with sliced spring onions and chopped parsley, and serve festival salad on the side.

FROM YOUR BOX

SPRING ONIONS	2
CHOPPED TOMATOES	400g
FREE-RANGE EGGS	2 *
CORN COB	1
ZUCCHINI	1/2 *
PARSLEY	1/3 bunch *
GRATED CHEDDAR CHEESE	1/2 packet (100g) *
BACON	1 packet
LEBANESE CUCUMBER	1
FESTIVAL LETTUCE	1/2 *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, 1 garlic clove, 1/2 cup self-raising flour (see notes) balsamic vinegar, honey

KEY UTENSILS

frypan, saucepan

NOTES

After simmering the sauce, you can blend it with a stick mixer for a smooth consistency. (And psst... any leftover sauce is great with pasta!)

For a GF alternative, we recommend rice, buckwheat, chickpea, quinoa or coconut flour.

Remove excess water from the grated zucchini by placing it in a clean tea towel and squeezing.

If you're in a hurry (or just really hungry), use 2 frying pans when cooking the fritters and bacon.

No pork option – bacon rashers are replaced with sliced turkey breast fillet. Fry after the fritters in step 4 until slightly crispy.



1. MAKE THE SAUCE

Heat a saucepan with **1 tbsp oil** over medium heat. Slice white ends of spring onions, add to pan with crushed **garlic**. Cook for 2 minutes, then add tomatoes and **1/4 can water**. Simmer, semi-covered, for 20 minutes (see notes).



2. MAKE THE FRITTER MIX

In a large bowl, whisk together **1/2 cup flour** (see notes), eggs, and **1/4 cup water**.



3. ADD THE VEGETABLES

Slice kernels from corn, grate zucchini (see notes), slice green ends of spring onions and chop parsley. Mix through batter with cheese.



4. COOK THE FRITTERS

Heat a large frypan with **oil** over medium heat. Add 1/4 cup batter per fritter to pan. Cook in batches for 3-4 minutes each side or until golden (see notes).

Add bacon to pan and cook until crispy, adding **oil** if needed.



5. TOSS THE SALAD

Slice cucumber and roughly chop lettuce. Toss with **1/2 tbsp olive oil**, **1 tsp vinegar**, **salt and pepper** (optional).



6. FINISH AND PLATE

Season sauce with **1/2 tbsp vinegar**, **1/3 tsp honey**, **salt and pepper**.

Serve fritters with salad, fried bacon and sauce.

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

