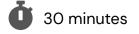




# Ham & Potato Fritters

# with Salad

Homemade fritters with potato, ham, corn and basil enjoyed with a satisfying salad, boasting capsicum, walnuts, a creamy cheese and tomato!





2 servings



# In a rush?

If you're in a hurry, make a salad instead and skip the fritters. Chop and boil potatoes, slice and fry ham. Toss together with the veggies from step 3 and add walnuts, Persian feta cheese and basil to serve.

#### FROM YOUR BOX

POTATOES	400g
WALNUTS	1 packet (60g)
GEM LETTUCE	2 *
ТОМАТО	1
GREEN CAPSICUM	1/2 *
PERSIAN FETA	1/2 tub *
RED ONION	1/2 *
CORN COB	1
НАМ	100g
CHICKPEA FLOUR	1 packet (35g)
BASIL	1/2 packet *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive oil + oil/butter for cooking, salt, pepper, vinegar (of choice)

#### **KEY UTENSILS**

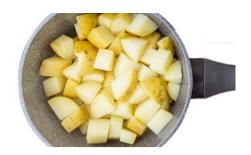
large frypan, saucepan

#### **NOTES**

Alternatively, brush the patties with oil and bake in the oven until golden.

To make the dish more kid-friendly, serve fritters with tomato sauce or chutney of choice.

No pork option - ham is replaced with sliced turkey.



#### 1. COOK THE POTATOES

Dice potatoes and place in a saucepan, cover with water. Bring to the boil and simmer for 10 minutes or until tender. Drain and return to saucepan.



# 2. TOAST WALNUTS (OPTIONAL)

Roughly chop walnuts. Toast in a frypan over medium-high heat for 1-2 minutes. Remove and set aside.



#### 3. MAKE THE SALAD

Wedge lettuce, slice tomato and capsicum. Arrange on a platter, dollop on feta cheese and scatter over nuts. Drizzle with olive oil, vinegar, salt and pepper.



# 4. MAKE THE FRITTERS

Finely chop red onion, remove corn kernels from cob, slice the ham, and place all into a large bowl. Mash potatoes with 1 tbsp oil, add to bowl with chickpea flour and chopped basil, mix well. Season with salt and pepper.



### 5. COOK THE FRITTERS

Reheat frypan with **oil/butter** over medium heat (see notes). Use oiled hands and a 1/4-cup measurer to make fritters. Use a spatula to flatten and fry for 4-5 minutes each side until golden. Cook in batches.



# 6. FINISH AND PLATE

Serve fritters with salad and good company (see notes).

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



