



Product Spotlight: Corn Cobs

On average, one corn cob has 800 kernels in 16 rows. Better count to make sure!



4 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!

 30 minutes

 2 servings

 Pork

16 April 2021

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 *
TOMATO	1
GREEN CAPSICUM	1/2 *
PERSIAN FETA	1/2 tub *
RED ONION	1/2 *
CORN COB	1
HAM	100g
CHICKPEA FLOUR	1 packet (35g)
BASIL	1/2 packet *

**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

