



### Product Spotlight: Lime

Before cutting, roll the lime between your palm and benchtop, tenderising the fruit and making it easier to juice!



## Curried Pakoras with Zingy Mint Sauce

Home-made curried pakoras packed with veggies and served with a fresh and crunchy salad and a zingy mint dipping sauce.



30 minutes



2 servings



Vegetarian

27 January 2023

## Spice it up!

*Add some chilli flakes to the pakora mix for extra heat. A sprinkling of seeds such as nigella, pepita or sunflower seeds would also work well in the salad!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	19g	54g	66g

## FROM YOUR BOX

MINT	1 packet
LIME	1
SKORDALIA	1 tub
BABY COS LETTUCE	1
RED CAPSICUM	1
NECTARINE	1
CHICKPEA FLOUR	1 packet (100g)
SPRING ONIONS	1 bunch
CORN COB	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper, ground coriander, curry powder, white wine vinegar

## KEY UTENSILS

large frypan, stick mixer or small blender

## NOTES

The flavour and heat levels of curry powder varies greatly between brands. To make sure it's not too spicy, taste before adding our suggested amount.

Use a timer when cooking the pakoras. Only turn them once after 4 minutes to make sure the mixture has set, otherwise they may fall apart in the pan.



### 1. MAKE THE DIPPING SAUCE

Roughly chop mint leaves. Zest lime and juice 1/2 (wedge remaining). Use a stick mixer to blend with skordalia and **1 tsp vinegar**. Season with **salt and pepper**.



### 2. PREPARE THE SALAD

Separate and rinse lettuce leaves. Slice capsicum and nectarine.



### 3. PREPARE THE PAKORA MIX

Combine chickpea flour mix, **1 tsp ground coriander** and **2 tsp curry powder** (see notes) in a bowl. Whisk in **1/2 cup water** and **2 tbsp oil** until smooth.



### 4. ADD THE VEGETABLES

Thinly slice spring onions. Remove corn kernels from cob. Add to pakora batter and stir to combine.



### 5. COOK THE PAKORAS

Heat a frypan over medium-high heat and cover base with **oil**. Spoon 1/3 cupfuls of pakora mix into pan to form fritters. Cook (in batches) for 4 minutes each side until golden and cooked through (see notes). Remove to a paper towel.



### 6. FINISH AND SERVE

Divide salad and pakoras among plates. Serve with mint dipping sauce and lime wedges.

**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**

