



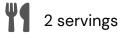


Nacho Loaded Latkes

with Jalapeño Whipped Feta

Sweet potato latkes loaded with nacho toppings and a home-made jalapeño whipped feta!







Load it up!

Instead of latkes, make loaded wedges! Wedge sweet potatoes and roast. Add toppings and crumble feta cheese over to finish.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

43g

21g

63g

17 February 2023

FROM YOUR BOX

| JALAPEÑO | 1 |
|--------------------|----------|
| SMOOTH FETA CHEESE | 1 packet |
| SWEET POTATOES | 400g |
| CORN COB | 1 |
| ТОМАТО | 1 |
| AVOCADO | 1 |
| CHIVES | 1 bunch |
| BABY COS LETTUCE | 1 |
| | |

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, honey, vinegar of choice

KEY UTENSILS

large frypan, stick mixer (or small blender)

NOTES

Remove seeds from jalapeño or slice jalapeño and serve to taste if preferred.

Flip the latkes quickly to help keep together. Add an egg or 2 tbsp oil and 2 tbsp corn flour to help stick together.

Cook the corn kernels if preferred.



1. WHIP THE FETA

Roughly chop jalapeño (see notes) and crumble feta cheese. Use a stick mixer to blend feta, jalapeño, 2 tsp vinegar and 1/2 tsp honey to a smooth consistency.



2. MAKE THE LATKES

Grate sweet potatoes and squeeze out excess moisture. Add to a bowl along with 1 tsp paprika, salt and pepper. Mix until well combined (see notes).



3. COOK THE LATKES

Heat a large frypan over medium-high heat with **oil**. Add 1/3 cupfuls of latke mix to pan and press down. Cook, in batches, for 3-4 minutes each side until golden brown. Set aside.



4. MAKE THE SALSA

Remove corn kernels from cob (see notes). Dice tomato and avocado. Finely slice chives. Add to a bowl and toss to combine.



5. FINISH AND SERVE

Pull apart lettuce leaves.

Divide latkes among plates. Spoon over whipped feta and top with salsa. Serve with lettuce on the side.



