



### Product Spotlight: Sweet Potato


Sweet potatoes are a great source of beta-carotene and vitamins A, B6, and C. They are full of manganese, calcium, potassium, iron and fibre. In other words, an excellent choice for healthy eating!




## Nacho Loaded Latkes

### with Jalapeño Whipped Feta

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

 30 minutes

 2 servings

 Vegetarian

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## 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** 21g **TOTAL FAT** 43g **CARBOHYDRATES** 63g

## FROM YOUR BOX

JALAPEÑO	1
SMOOTH FETA CHEESE	1 packet
SWEET POTATOES	400g
CORN COB	1
TOMATO	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.

**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**

