

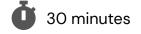


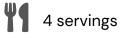


Nacho Loaded Latkes

with Jalapeño Whipped Feta

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







Vegetarian

Load it up!

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

PROTEIN TOTAL FAT CARBOHYDRATES

13g 26g

57g

FROM YOUR BOX

| SMOOTH FETA CHEESE | 1 packet |
|--------------------|----------|
| PICKLED JALAPENOES | 1 jar |
| SWEET POTATOES | 800g |
| CORN COBS | 2 |
| TOMATOES | 2 |
| AVOCADO | 1 |
| CHIVES | 1 bunch |
| BABY COS LETTUCE | 2-pack |
| | |

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, honey

KEY UTENSILS

large frypan, stick mixer (or small blender)

NOTES

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

Use a stick mixer to blend crumbled feta, 1 tbsp jalapeños, 2 tsp liquid from jalapeños and 1/2 tsp honey. Blend to a smooth consistency.



2. MAKE THE LATKES

Grate sweet potatoes and squeeze out excess moisture. Add to a bowl along with **2 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 cobs (see notes). Dice tomatoes 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.



