



### 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!

## Load it up!

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

 30 minutes

 4 servings

 Vegetarian

17 February 2023

Per serve: **PROTEIN** 13g **TOTAL FAT** 26g **CARBOHYDRATES** 57g

## FROM YOUR BOX

SMOOTH FETA CHEESE	1 packet
PICKLED JALAPENOS	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.

**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**

