



Product Spotlight: Coriander


All parts of the coriander are edible, including the stems and seeds. It has a fresh, sweet, lemon and nutty flavour that brings life to dishes.



Thai Corn Fritters with Kale Slaw

Coconut milk, coriander, polenta and rice flour combine to make these corn fritters delicious and easy to cook. Served with kale slaw and mango chutney.

 30 minutes

 2 servings

 Plant-Based

23 December 2022

Spice it up!

You can spice up the fritter mix by adding some fresh lemon grass, kaffir lime leaves or chilli. A squeeze of lime when serving would also be lovely.

Per serve: **PROTEIN** 10g **TOTAL FAT** 22g **CARBOHYDRATES** 159g

FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (100g)
CORN COB	1
SPRING ONIONS	1 bunch
CORIANDER	1 packet (10g)
FRITTER MIX *	1 packet
COCONUT MILK	1 tin (165ml)
MANGO CHUTNEY	1 jar
CELERY STICK	1
KALE SLAW	1 bag

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce, vinegar (of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

We used sesame oil for extra flavour.

Use a pair of scissors to cut the noodles into small pieces so they will be easier to toss.

*Fritter mix: rice flour, polenta.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions. Drain and rinse in cold water.



2. MAKE THE FRITTERS

Remove kernels from corn cob, slice white ends of spring onions and chop coriander stems (keep leaves for serving). Place into a bowl with fritter mix, coconut milk, **1 tsp soy sauce** and **2 tbsp water**. Mix well.



3. COOK THE FRITTERS

Heat a large frypan over medium-high heat with **oil** (see notes). Use 1/4 cup measure to drop mixture into pan. Flatten with bottom of measure and cook for 3-4 minutes each side. Cook in batches.



4. MAKE THE DRESSING

Whisk 3 tbsp chutney with **1 tsp soy sauce**, **1 tbsp oil** and **1 tbsp vinegar** in a large bowl.



5. TOSS THE SLAW

Dice celery and slice green tops of spring onions. Add to bowl with dressing. Toss with noodles and slaw (see notes). Season to taste with **pepper** and **extra soy sauce**.



6. FINISH AND SERVE

Place fritters, slaw and remaining chutney on a serving platter and take to the table for sharing (plate individually if preferred).

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

