



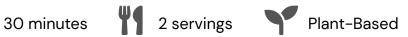
Pakoras

with Mint Sauce and Mango

Indian-spiced Pakoras, packed full of broccoli, served with a mint sauce and fresh mango salad.







Switch it up!

If you want to use your broccoli in another dish, you could use zucchini, spring onions, carrot, Brussels sprouts or many other vegetables to fill your pakoras.

TOTAL FAT CARBOHYDRATES

20g

46g

FROM YOUR BOX

BROCCOLI	1/2 *
TURBAN CHOPSTICKS KIT	1 packet
MINT	1/2 bunch *
COCONUT YOGHURT	1/2 tub *
CARROT	1
MANGO	1
LEBANESE CUCUMBER	1
ROCKET LEAVES	1/2 bag (60g) *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, vinegar of choice

KEY UTENSILS

large frypan, stick mixer (or small blender)

NOTES

Blending the sauce is optional. If you don't want to use a stick mixer, simply chop the mint and stir it through the other ingredients.

Toss salad with olive oil and vinegar if desired.



1. MIX THE PAKORAS

Finely chop broccoli (including tender stems). Add to a large bowl along with Turban Chopsticks kit and water. Season with salt and pepper. Mix to combine well.



2. MAKE MINT SAUCE

See notes. Roughly chop mint leaves. Use stick mixer to blend with yoghurt, salt and pepper to a smooth consistency. Stir in 2 tsp vinegar.



3. COOK THE PAKORAS

Heat a large frypan over medium-high heat with **oil**. Add 1/4 cupfuls of pakora mixture. Cook, in batches, for 3-4 minutes each side until crispy. Remove to plates to serve.



4. PREPARE THE SALAD

Ribbon carrot. Slice mango and cucumber. Toss in a bowl with rocket leaves (see notes).



5. FINISH AND SERVE

Divide salad among plates with pakoras. Serve with mint sauce to dip.



