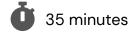


Curried Pakoras

with Mint Sauce

Golden, crispy pakora patties made with chickpea flour, broccolini and spring onions, served with a cool mint dressing and fresh mango salad.







Add some chilli flakes to the dressing for extra heat. A sprinkling of seeds such as nigella, pepita or sunflower seeds also work well in the salad!

16g 48g

FROM YOUR BOX

MINT	1/2 bunch *
COCONUT YOGHURT	1 tub (120g)
BABY COS LETTUCE	1*
RED CAPSICUM	1/2 *
MANICO	
MANGO	1
CHICKPEA FLOUR MIX	1 packet (100g)
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CHICKPEA FLOUR MIX	1 packet (100g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt and pepper, red wine vinegar, ground coriander, curry powder

KEY UTENSILS

large frypan, stick mixer or blender

NOTES

Use a timer when cooking the pakoras. Only turn them once after 4 minutes to make sure the mixture has set, otherwise they may fall apart in the pan.



1. MAKE THE DRESSING

Roughly chop mint leaves. Blend with yoghurt and 1 tsp vinegar using a stick mixer or blender. Season with salt and pepper.



2. PREPARE THE SALAD

Separate and rinse lettuce leaves. Slice capsicum and mango. Toss together.



3. PREPARE THE PAKORA MIX

Combine chickpea flour mix, 1 tsp ground coriander and 2 tsp curry powder in a bowl. Whisk in 1/2 cup water and 1 tbsp oil until smooth.



4. ADD THE VEGGIES

Slice broccolini and spring onions. Stir through pakora batter until combined.



5. COOK THE PAKORAS

Heat a frypan over medium-high heat and cover base with **oil**. Spoon out 1/3 cupfuls of pakora mix into pan to form fritters. Cook (in batches) for 4 minutes each side until golden and cooked through (see notes). Remove to a paper towel.



6. FINISH AND PLATE

Divide salad and pakoras among plates. Serve with mint dressing.

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



