



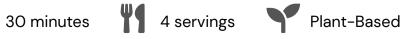
Latkes

with Lentil Salad

Grated potato latkes served with a cashew cheese dollop and a salad of lentils and fresh vegetables.







Switch it up!

If you don't want to make latkes, you can slice or wedge your potatoes and roast them.

PROTEIN TOTAL FAT CARBOHYDRATES

30g

3 December 2021

65g

FROM YOUR BOX

CASHEW MIX	1 packet (130g)
POTATOES	1kg
AVOCADOS	2
TINNED LENTILS	2 x 400g
MESCLUN LEAVES	1 bag (120g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, flour of choice (see notes), apple cider vinegar, smoked paprika

KEY UTENSILS

large frypan, kettle, stick mixer or small blender

NOTES

We used corn flour but other options include plain flour, potato flour, rice flour and chickpea flour.



1. SOAK THE CASHEWS

Boil the kettle.

In a bowl, soak the cashew mix with 1/4 cup hot water and 2 tbsp vinegar. Leave to soak while you are preparing steps 2 and 3.



2. MAKE THE LATKES

Grate potatoes. Squeeze out excess moisture. Add to a bowl along with 1 tbsp oil, 1/4 cup flour, 1 tbsp smoked paprika, salt and pepper. Mix until well combined.



3. COOK THE LATKES

Heat a large frypan over medium-high heat with oil. Add 1/3 cupfuls latke mix to pan and press down. Cook, in batches, for 3-4 minutes on each side until golden brown. Remove to plates for serving.



4. BLEND CASHEW CHEESE

Using a stick mixer, blend cashew mix (including liquid) to a thick but smooth consistency. Season with salt and pepper.



5. TOSS THE SALAD

In a large bowl whisk together 2 tbsp olive oil, 3 tbsp vinegar, salt and pepper. Dice avocados. Drain and rinse lentils. Add to bowl with dressing, along with mesclun leaves. Toss until well coated.



6. FINISH AND SERVE

Divide salad onto plates with latkes. Dollop latkes with cashew cheese.

