

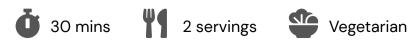
### Product Spotlight: Turban Chopsticks



Local Perth-based business creating a range of one pot meal kits including hand roasted spices to bring the perfect balance to your meal. Add any protein and veggies to suit your taste!

# 3 Spinach and Zucchini Fritters and Poached Eggs

Turban Chopsticks Onion Bhaji Mix becomes veggie-packed fritters with labneh and poached eggs.



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Mango or tomato chutney would be a great addition to this dish. Dollop over the fritters with the labneh.

#### FROM YOUR BOX

ENGLISH SPINACH	1 bunch
ZUCCHINI	1
LITTLE BITES ONION BHAJI MIX	1 packet
BROCCOLINI	1 bunch
CHERRY TOMATOES	1/2 packet (100g) *
MINT	1/2 bunch *
FREE RANGE EGGS	2
LABNEH	1 tub (300g)

\*Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, salt and pepper, white wine vinegar

#### **KEY UTENSILS**

large frypan, saucepan

#### NOTES

3-4 minutes of cooking time on your eggs will give you soft yolks, if you like them hard, increase your cooking time to 5-6 minutes.

You can fry or boil your eggs if preferred

**Protein upsize.** To upsize your protein, poach the extra two eggs.



#### **1. PREPARE VEGETABLES**

Thoroughly wash and chop English spinach, grate zucchini. Heat a frypan over medium-high heat, add vegetables and cook for 2-3 minutes, until wilted. Remove from pan into a large mixing bowl.



# **2. MIX THE FRITTERS**

Add the Little Bites mix to the bowl with vegetables, stir to combine, set aside.

Place a saucepan full of water over medium-high heat with **1/2 cup vinegar** (see step 5).



# **3. SAUTÉ VEGETABLES**

Reheat frypan over medium-high heat with oil. Roughly chop broccolini, add to pan as you go with cherry tomatoes. Sauté for 3-5 minutes, toss through roughly torn mint leaves, season with 1 tsp vinegar, salt and pepper. Put aside.



# **4. COOK THE FRITTERS**

Reheat frypan over medium-high heat with **oil.** Cook 1/4 cup sized amounts of fritter mix for 3-4 minutes each side or until golden brown.



## **5. POACH THE EGGS**

Once saucepan of water and vinegar is gently simmering, crack the eggs in and poach for 3-4 minutes (see notes). Remove with a slotted spoon and drain well (see notes).



#### **6. FINISH AND PLATE**

Evenly divide fritters among plates, top with labneh, poached eggs and serve with sautéed vegetables.

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

