



### Product Spotlight: Sesame Seeds

Sesame seeds are not new on the dinner tables around the world. In fact, it's speculated that sesame seeds were first enjoyed a whopping 5500 years ago in India!



## 4 Japanese Noodle Fritters

Crispy on the outside, soft on the inside! We know the whole family will love these tasty fritters.

 30 minutes

 2 servings

 Pork

31 August 2020

*In a hurry?*

*Instead of cooking the bacon after the fritters, cook it at the same time on a second frypan.*



## FROM YOUR BOX

VERMICELLI NOODLES	1 packet (100g)
EGGS	3
SPRING ONIONS	2
CORN COB	1
COLESLAW	1/2 bag (100g) *
BACON	1 packet
GREEN CAPSICUM	1/2 *
SNOW PEA SPROUTS	1/3 punnet *
SESAME SEEDS	1 packet (20g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

sesame oil, pepper, 1/2 cup self-raising flour (see notes), soy sauce, red wine vinegar, sweet chilli sauce

## KEY UTENSILS

saucepan, frypan, scissors

## NOTES

If you don't have self-raising flour, use plain flour and add 1/2 tsp baking powder. For a good GF option, you can use rice, chickpea, quinoa, or sorghum flour. Or, simply swap for a GF all-purpose flour mix.

Slice & fry the bacon and add into the fritter mixture if preferred.

**No pork option – bacon is replaced with sliced turkey.** Cook in pan for 2–3 minutes to heat, or serve as-is.



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil and cook noodles for 2 minutes or until just tender. Drain and rinse in cold water. Cut into short lengths using scissors.



### 2. MAKE THE SAUCE

In the meantime, whisk together **1 tbsp sesame oil, 1 tbsp soy sauce, 1 tbsp vinegar and 1 1/2 tbsp sweet chilli sauce.**



### 3. MAKE THE BATTER

Whisk together eggs, **1/4 cup flour, 1 tbsp soy sauce and pepper.** Slice spring onions, remove corn kernels from cob and mix into batter along with coleslaw and noodles (see notes).



### 4. COOK THE FRITTERS

Heat a frypan with **sesame oil** over medium heat. Add 1/2 cup of batter for each fritter to pan and cook, in batches, for 2–3 minutes on each side or until golden and cooked through. Keep frypan over heat.



### 5. PREPARE THE SIDES

Add bacon to frypan and cook until crispy. Slice capsicum and halve sprouts. Arrange on a serving plate and sprinkle over sesame seeds and 1/2 tbsp of the sauce.



### 6. FINISH AND PLATE

Serve fritters and bacon with sprout-capsicum side and sauce.

**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**

