





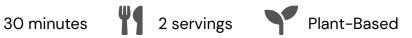
# **Pakoras**

# with Mint Sauce and Nectarine

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







# Switch it up!

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

TOTAL FAT CARBOHYDRATES

22g 24g

88g

#### FROM YOUR BOX

CARROT	1
NECTARINES	2
LEBANESE CUCUMBER	1
ROCKET LEAVES	1 bag (60g)
MINT	1 packet
MINT COCONUT YOGHURT	1 packet
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COCONUT YOGHURT	1 tub

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, vinegar of choice

#### **KEY UTENSILS**

large frypan, stick mixer (or small blender)

#### **NOTES**

Toss salad with olive oil and vinegar if desired.

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

Pakora mix: chickpea flour, rice flour, nutritional yeast, ground cumin.





#### 1. PREPARE THE SALAD

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



#### 2. MAKE THE MINT SAUCE

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



#### 3. MIX THE PAKORAS

Finely chop broccoli to yield 2 cups. Add to a large bowl along with pakora mix and 3/4 cup water. Season with salt and pepper. Mix to combine well.



## 4. COOK THE PAKORAS

Heat a large frypan over medium-high heat and cover base 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 (makes 6).



### **5. FINISH AND SERVE**

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





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