



UCOOK

Crispy Chicken Fritters & Wedges

with honey-mustard mayo & fresh oregano

Golden homemade chicken, carrot & oregano fritters are drizzled with a honey-mustard mayo, and served with oven-roasted potato wedges and a fresh green leaf salad.

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Samantha du Toit

 Simple & Save

 Waterford Estate | Waterford Pecan Stream
Chenin Blanc

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Ingredients & Prep

600g	Potato <i>rinsed & cut into wedges</i>
360g	Carrot <i>rinsed, trimmed, peeled & grated</i>
450g	Free-range Chicken Mince
45ml	Savoury Flour <i>(30ml Cake Flour & 15ml NOMU Poultry Rub)</i>
8g	Fresh Oregano <i>rinsed & picked</i>
2 units	Honey Mustard Mayo
60g	Salad Leaves <i>rinsed</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Egg/s

1. ROAST WEDGES Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. PREP THE MINCE Place the grated carrot in a clean tea towel. Close up tightly and squeeze out as much liquid as possible. Discard the liquid and place the drained carrot in a bowl. Add the mince, the savoury flour, ½ the picked oregano, 2 eggs, and seasoning. Mix until fully combined. Add an extra splash of water if it's too thick.

3. FRY THE FRITTERS Place a pan over medium-high heat with enough oil to cover the base. Once hot, scoop 2 tbsp of the fritter mixture into the hot oil. Flatten slightly and repeat with the remaining mixture, leaving a 1cm gap between the fritters. You may need to do this step in batches. Fry until crispy and cooked through, 3-4 minutes per side. Remove from the pan and drain on paper towel.

4. LAST TOUCHES In a small bowl, loosen the mayo with water in 5ml increments until drizzling consistency. In a salad bowl, toss the rinsed salad leaves with a drizzle of olive oil.

5. TUCK IN! Plate up the chicken fritters. Drizzle over the mayo. Side with the dressed leaves and the potato wedges. Garnish with the remaining oregano. Enjoy, Chef!



Chef's Tip

Air fryer method: Coat the potato wedges in oil and season. Air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	493kj
Energy	118kcal
Protein	6.2g
Carbs	12g
of which sugars	2.5g
Fibre	1.9g
Fat	5.2g
of which saturated	0.9g
Sodium	119mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites

Cook
within 1
Day