

Less than 30 minutes

Serves 2

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Ingredients:

Fritters:

- $\frac{2}{3}$  cup (180ml) chickpea flour (or regular flour)
- 2 Tbsp (30ml) flaxseed flour (or blitz flaxseeds to make it yourself)
- 3 medium (about 800g) sweet potatoes, peeled and grated
- $\frac{1}{2}$  cup (125ml) water
- 1 onion, grated
- 2 spring onions, whites sliced (keep green tops for the salad)
- 1 Tbsp (15ml) PnP ginger, garlic & chilli paste
- 1 tsp (5ml) Thai red curry paste
- Small handful each fresh coriander and mint, chopped
- Juice (30ml) of  $\frac{1}{2}$  lemon
- Salt and milled pepper
- Glug olive or canola oil, for frying
- Sriracha sauce, for serving

Salad:

- 1 cup (250ml) cooked quinoa
- $\frac{1}{4}$  each red cabbage and green cabbage, shredded
- 2 spring onions, green tops sliced
- 2 Tbsp (30ml) sesame seeds
- Salt and milled pepper

Method:

1. Combine the flours.
2. Coat sweet potato with flour.
3. Add water and mix well to create a thin batter.
4. Mix in onion, spring onion whites, both pastes, herbs and lemon juice.

5. Season well.
6. Set aside for 10 minutes to thicken.
7. Combine all salad ingredients.
8. Heat oil in a pan and fry dollops of batter for 2-3 minutes per side.
9. Drain fritters on kitchen paper.
10. Place fritters on salad and serve with sriracha sauce on the side.

[Check Out Our \*\*Chicken Curry Recipe\*\*](#)