

#CREATEASTIR WITH NOLA® AND SMASHED AVO AND BACON POTATO CAKES



SMASH IT, MASH IT AND STIR UP FLAVOUR WITH NOLA'S POTATO CAKES.

 Serves 4

INGREDIENTS:

For the potato cakes:

600g potatoes, peeled and roughly chopped
1 egg, beaten
2 tbsp **Nola Original Mayonnaise**
100g cheddar, grated
3 spring onions, finely chopped
2 tbsp parsley, chopped
Salt and pepper to season
2 tbsp flour (and extra for the surface)
Oil for frying

For the topping:

1 avocado, mashed
1 tsp lemon juice
Coriander, chopped
Bacon, fried until crispy and chopped
Salt and pepper

METHOD:

Boil the potatoes in a saucepan of salted water until tender.

Drain in a colander removing excess water.

Place the potatoes in a bowl and mash them until there are no lumps.

Fry the bacon until crispy and cut into small pieces.

Then stir in the egg, **Nola Original Mayonnaise**, cheese, onions and parsley, season with salt and pepper and mix in thoroughly.

Roll into medium-sized balls. Using the palm of your hands, lightly flatten the balls into cakes, on a floured surface.

Tip the flour onto a plate and lightly coat the cakes with it. Heat oil in a large frying pan over medium heat.

Fry the cakes for 5 minutes on both sides until golden brown.

Serve topped with avocado and crispy bacon (optional)

