

#CREATE A STIR WITH NOLA'S
SMASHED AVO AND
BACON POTATO CAKES

Stir up flavour with Nola's potato cakes.



INGREDIENTS

(Serves 4)

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
Salt and pepper
Bacon, fried until crispy

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. 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).