



Thai Spaghetti Squash & Coconut Fritters

with Peanuts & Sweet Chili Sauce



45min



2 Servings

Gra Bong Tod, a Northern Thai style fritter, is the perfect balance of sweet and savory. Shredded spaghetti squash combines with a dazzling array of ingredients—Thai lemongrass spice, coconut, panko, and onions, to name a few. The fritters are then fried to a golden crisp, followed by a light dusting of salt and sugar. Crushed peanuts, cilantro, and chili sauce are the perfect accompaniments to this satisfying snack.

What we send

- 1 yellow onion
- ¼ oz fresh cilantro
- 1 lime
- 2 (12 oz) pkgs spaghetti squash
- 1 oz panko ¹
- ½ oz unsweetened shredded coconut ¹⁵
- ¾ oz pkt coconut milk powder ^{7,15}
- 2 (¼ oz) Thai lemongrass spice ^{1,6,11}
- 1 oz salted peanuts ⁵
- 3 oz Thai sweet chili sauce

What you need

- 1 large egg ³
- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small Dutch oven or heavy pot
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Peanuts (5), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 46g, Carbs 91g, Protein 17g



1. Prep ingredients

Quarter **onion** lengthwise, then very thinly slice.

Pick **cilantro leaves** from **stems**; thinly slice stems. Cut **lime** into wedges.



2. Prep squash

Remove outer peel from **all of the spaghetti squash**, then gently pull apart with a fork into thin strands. Using scissors, cut squash strands into smaller pieces.

Working in batches if necessary, transfer squash to a clean kitchen towel; twist to squeeze out any moisture, then transfer to a medium bowl.



3. Mix fritters

To **squash**, stir in **cilantro stems, onions, panko, shredded coconut, coconut milk powder, all of the Thai lemongrass spice, 1 large egg, 1½ teaspoons salt, 1 teaspoon sugar, and a few grinds of pepper** until well combined.



4. Fry fritters

Heat **1 inch oil** in a small Dutch oven or heavy pot over medium until shimmering.

Working in batches, scoop **squash mixture** into 1½ tablespoon-sized rounds, then gently press into balls. Add to pot and cook until golden-brown, 2-3 minutes per side. Transfer to a wire rack set over a rimmed baking sheet; lightly season with **salt** and **sugar**.



5. Finish & serve

Using a mallet or rolling pin, crush **peanuts** in bag.





Sprinkle **fritters** with **peanuts** and **cilantro leaves**. Serve with **Thai chili sauce** for dipping and **limes** for squeezing over top. Enjoy!



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