



Mexican Corn Fritter Tacos

with Avocado & Chipotle Mayo

Grab your Meal Kit with this symbol



Red Onion



Tomato



Avocado



Salad Leaves



Sweetcorn



Garlic Aioli



Mild Chipotle Sauce



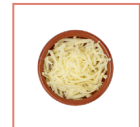
Shredded Cheddar Cheese



Mexican Fiesta Spice Blend



Mini Flour Tortillas



Shredded Cheddar Cheese

Keep an eye out...
Due to sourcing challenges over the Christmas period, some of the fresh ingredients you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: **25-35 mins**
 Ready in: **30-40 mins**

Spicy (Mexican Fiesta spice blend)

Love corn fritters? Well, this taco is really going to rock your boat! The pop and crunch of the corn fritters with the soft tortillas, creamy avocado, juicy salsa and crisp salad leaves is absolute perfection.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar, Plain Flour, Milk, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1 (medium)	1 (large)
tomato	1	2
avocado	1	2
salad leaves	½ head	1 head
sweetcorn	1 tin	2 tins
garlic aioli	50g	100g
mild chipotle sauce	40g	80g
white wine vinegar*	drizzle	drizzle
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
Mexican Fiesta spice blend	1 sachet	1 sachet
plain flour*	½ cup	1 cup
milk*	2 tbs	¼ cup
egg*	1	2
mini flour tortillas	6	12
shredded Cheddar cheese**	1 packet (50g)	1 packet (100g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4445kJ (1062Cal)	651kJ (155Cal)
Protein (g)	31.1g	4.6g
Fat, total (g)	60.6g	8.9g
- saturated (g)	16.7g	2.4g
Carbohydrate (g)	76.1g	11.1g
- sugars (g)	17.5g	2.6g
Sodium (mg)	1795mg	263mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4892kJ (1169Cal)	691kJ (165Cal)
Protein (g)	36.9g	5.2g
Fat, total (g)	70g	9.9g
- saturated (g)	22.3g	3.1g
Carbohydrate (g)	76.1g	10.7g
- sugars (g)	17.5g	2.5g
Sodium (mg)	1968mg	278mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

2021 | CW52



Get prepped

Finely chop the **red onion**. Finely chop the **tomato**. Cut the **avocado** in half, scoop out the flesh and thinly slice. Shred the **salad leaves** (see ingredients). Drain the **sweetcorn**. In a small bowl, combine the **garlic aioli** and **mild chipotle sauce**. Set aside.



Cook the fritters

Heat a large frying pan over a medium-high heat with enough **olive oil** to coat the base. When the oil is hot, add heaped spoonfuls of the **fritter mixture** in batches and flatten with a spatula. Cook until golden, **3-4 minutes** each side. Transfer to a plate lined with paper towel. You should get 6 fritters per person.

TIP: Add extra olive oil between batches as needed.

TIP: Allow the fritters to set before flipping.



Make the salsa

In a medium bowl, combine the **tomato**, 1/2 the **onion**, a drizzle of **white wine vinegar** and a pinch of **salt** and **pepper**. Stir to combine.

TIP: If you're not a fan of raw onion use less for the salsa!



Heat the tortillas

While the fritters are cooking, heat the **mini flour tortillas** on a plate in the microwave for **10 second** bursts, until warmed through.



Make the fritter mixture

SPICY! You may find the spice blend hot! Add less if you're sensitive to heat. In a second medium bowl, add the **sweetcorn**, **shredded Cheddar cheese**, **Mexican Fiesta spice blend**, the **plain flour**, **milk**, **egg** and remaining **onion**. Stir until well combined.

TIP: Lift out some of the mixture with a spoon, if it's too wet and doesn't hold its shape, add a little more flour!



Serve up

Spread the tortillas with some chipotle mayo, then fill with the salad leaves, avocado and corn fritters. Top with the tomato salsa to serve.

CUSTOM RECIPE

If you've doubled your shredded Cheddar cheese, sprinkle it on top of the tacos to serve.

Enjoy!