



Tex-Mex Corn Fritters & Creamy Avocado Slaw with Potato Fries

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Lemon



Radish



Coriander



Baby Spinach Leaves



Sweetcorn



Tex-Mex Spice Blend



Avocado



Mayonnaise



Smokey Aioli



Slaw Mix

Prep in: 30-40 mins
Ready in: 35-45 mins

These gloriously bright fritters are both crunchy and sweet, and are set off perfectly by an A-team of creamy mayo and avocado slaw, fries and smokey aioli. If you fancy it, you could also break out your favourite hot sauce for these bad boys!

Pantry items

Olive Oil, Plain Flour, Egg, Milk

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
lemon	½	1
radish	2	3
coriander	1 bag	1 bag
baby spinach leaves	1 small bag	1 medium bag
sweetcorn	1 tin	2 tins
Tex-Mex spice blend	1 sachet	1 sachet
salt*	¼ tsp	½ tsp
plain flour*	½ cup	1 cup
egg*	1	2
milk*	2 tbs	¼ cup
avocado	1	2
mayonnaise	1 medium packet	1 large packet
slaw mix	1 bag (150g)	1 bag (300g)
smokey aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3720kJ (889Cal)	512kJ (122Cal)
Protein (g)	20.4g	2.8g
Fat, total (g)	57.4g	7.9g
- saturated (g)	9.5g	1.3g
Carbohydrate (g)	74.3g	10.2g
- sugars (g)	25.2g	3.5g
Sodium (mg)	1570mg	216mg

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.

1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**
- Cut **potato** into fries, then place on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.

2



Get prepped

- Meanwhile, zest **lemon** to get a pinch, then cut into wedges. Thinly slice **radish**. Roughly chop **coriander** and **baby spinach leaves**. Drain the **sweetcorn**.

3



Make the fritter mixture

- **SPICY!** The spice blend is mild, but use less if you're sensitive to heat.
- In a medium bowl, combine **lemon zest**, **coriander** (reserve a pinch for garnish!), **sweetcorn**, **baby spinach**, **Tex-Mex spice blend**, the **salt**, **plain flour**, **egg** and the **milk**.

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!

4



Cook the fritters

- Heat a large frying pan over medium-high heat with enough **olive oil** to coat the base of the pan. When oil is hot, cook heaped tablespoons of **fritter mixture** in batches, then flatten with a spatula (3-4 per person).
- Cook **fritters** until golden and cooked through, **3-4 minutes** each side. Transfer to a paper towel-lined plate.

TIP: Let the fritters set before flipping them, adding extra olive oil as needed.

5



Make the avocado slaw

- While the fritters are cooking, slice **avocado** in half, scoop out flesh and roughly chop.
- In a large bowl, combine **mayonnaise** and a good squeeze of **lemon juice**.
- Add **slaw mix**, **radish** and **avocado**, then season with **salt** and **pepper** and gently toss to coat.

6



Serve up

- Divide fries, creamy avocado slaw and Tex-Mex corn fritters between plates.
- Garnish with reserved coriander.
- Serve with **smokey aioli** and any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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