



# Tex-Mex Corn Fritters & Creamy Avocado Slaw with Kumara Fries

Grab your Meal Kit with this symbol



Kumara



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 tangy lemon mayo slaw, kumara 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
<b>olive oil*</b>	refer to method	refer to method
kumara	1	2
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
<b>salt*</b>	¼ tsp	½ tsp
<b>plain flour*</b>	½ cup	1 cup
<b>egg*</b>	1	2
<b>milk*</b>	2 tbs	4 tbs
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)	3780kJ (903Cal)	520kJ (124Cal)
Protein (g)	18.7g	2.6g
Fat, total (g)	57.6g	7.9g
- saturated (g)	9.6g	1.3g
Carbohydrate (g)	78.2g	10.8g
- sugars (g)	28g	3.9g
Sodium (mg)	1629mg	224mg

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](https://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 kumara fries

- Preheat oven to **240°C/220°C fan-forced**.
- Peel and cut **kumara** into fries, then place on a lined oven tray. Drizzle generously with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

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.

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**.

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.

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!

6



## Serve up

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

## We're here to help!

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