



Cheesy Mexican Corn Fritter Tacos

with Tomato Salsa & Smokey Aioli

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Cucumber



Tomato



Baby Cos Lettuce



Sweetcorn



Lemon



Cheddar Cheese



Mexican Fiesta Spice Blend



Mini Flour Tortillas



Smokey Aioli



Coriander



Pork Strips

Prep in: 25-35 mins
Ready in: 30-40 mins

These Mexican fritters are the perfect marriage of tasty ingredients and easy cooking techniques. To continue bending the rules, add the fritters to tacos and you'll never eat them the same way again. Oh and don't forget your drizzle of smokey aioli!

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

Pantry items

Olive Oil, Plain Flour, Milk, Egg

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1	2
tomato	1	2
baby cos lettuce	½ head	1 head
sweetcorn	1 large tin	2 large tins
lemon	½	1
Cheddar cheese	1 medium packet	1 large packet
Mexican Fiesta spice blend 	1 medium sachet	2 medium sachets
plain flour*	½ cup	1 cup
milk*	2 tbs	¼ cup
egg*	1	2
mini flour tortillas	6	12
smokey aioli	1 medium packet	2 medium packets
coriander	1 packet	1 packet
pork strips**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3065kJ (733Cal)	621kJ (148Cal)
Protein (g)	22.4g	4.5g
Fat, total (g)	30.4g	6.2g
- saturated (g)	8.8g	1.8g
Carbohydrate (g)	85.8g	17.4g
- sugars (g)	17.1g	3.5g
Sodium (mg)	1432mg	290mg
Dietary Fibre (g)	12.2g	2.5g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3728kJ (891Cal)	593kJ (142Cal)
Protein (g)	49.4g	7.9g
Fat, total (g)	35.7g	5.7g
- saturated (g)	10.5g	1.7g
Carbohydrate (g)	86.8g	13.8g
- sugars (g)	17.3g	2.8g
Sodium (mg)	1879mg	299mg
Dietary Fibre	12.6g	2g

The quantities provided above are averages only.

Allergens

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

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

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Finely chop **cucumber** and **tomato**.
- Roughly chop **baby cos lettuce** (**see ingredients**).
- Drain **sweetcorn**.
- Slice **lemon** into wedges.



Heat the tortillas

- When the fritters are almost done, microwave **mini flour tortillas** on a plate 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 medium bowl, combine **sweetcorn**, **Cheddar cheese**, **Mexican Fiesta spice blend**, the **plain flour**, **milk** and **egg**.

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!



Make the salsa

- In a second medium bowl, combine **tomato**, **cucumber**, a good squeeze of **lemon juice** and a drizzle of **olive oil**. Season with **salt** and **pepper**.



Cook the fritters

- In a large frying pan, heat enough **olive oil** to coat the base over medium-high heat. When oil is hot, add heaped tablespoons of **fritter mixture** in batches and flatten with a spatula. Cook until golden, **3-4 minutes** each side (don't flip too early!).
- Transfer to a paper towel-lined plate. You should get 3-4 fritters per person.

TIP: Add extra olive oil between batches as needed.

Custom Recipe: If you've added pork strips, in a large frying pan, heat a drizzle of olive oil over high heat. Cook pork strips in batches, until golden, 2-4 minutes. Transfer to a bowl.



Serve up

- Halve the Mexican corn fritters. Fill each tortilla with shredded cos lettuce and Mexican corn fritters.
- Top with tomato salsa, drizzle with **smokey aioli** and tear over **coriander** to garnish.
- Serve with remaining lemon wedges. Enjoy!

Custom Recipe: Fill each tortilla with shredded cos lettuce, Mexican corn fritters and pork strips to serve.

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate