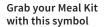


# Cheesy Mexican Corn Fritter Tacos with Tomato Salsa & Smokey Aioli

NEW

CLIMATE SUPERSTAR













Baby Cos



Lettuce











Lemon

Cheddar Cheese



Mexican Fiesta



Spice Blend

Tortillas





Smokey Aioli

Coriander



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!

**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

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	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	1/2	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	1/4 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		

<sup>\*</sup>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)	<b>3728kJ</b> (891Cal)	<b>593kJ</b> (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.



# Get prepped

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



## 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!



## 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.



## 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 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.



## 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.



Scan here if you have any questions or concerns





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