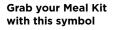
# **Mexican Corn Fritter Tacos**

with Avocado & Chipotle Mayo











**Red Onion** 





Cos Lettuce



Sweetcorn





Mild Chipotle



Sauce



**Mexican Fiesta** Spice Blend



Cheese

Mini Flour Tortillas

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 against the soft tortillas, creamy avocado and crisp lettuce is absolute perfection, and the mild chipotle mayo is just the icing on the cake.

#### Pantry items

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

# Before you start

Our fruit and veggies need a little wash first!

#### You will need

Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1/2	1
tomato	1	2
avocado	1	2
cos lettuce	1 head	2 heads
sweetcorn	1 tin (300g)	2 tins (600g)
garlic aioli	1 packet (50g)	1 packet (100g)
mild chipotle sauce	1 tub (40g)	2 tubs (80g)
white wine vinegar*	1 tsp	2 tsp
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
Mexican Fiesta spice blend	1 sachets	2 sachets
plain flour*	½ cup	1 cup
milk*	2 tbs	⅓ cup
egg*	1	2
mini flour tortillas	6	12

<sup>\*</sup>Pantry Items

#### **Nutrition**

	,	
	Per Serving	Per 100g
Energy (kJ)	<b>4240kJ</b> (1010Cal)	<b>622kJ</b> (149Cal)
Protein (g)	30.4g	4.5g
Fat, total (g)	54.5g	8.0g
- saturated (g)	12.1g	1.8g
Carbohydrate (g)	92.5g	13.6g
- sugars (g)	17.7g	2.6g
Sodium (g)	1980mg	291mg

#### **Allergens**

For allergens and ingredient information, visit HelloFresh.com.au/foodinfo



# 1. Get prepped

Finely chop the red onion (see ingredients list). Finely chop the **tomato**. Thinly slice the **avocado**. Shred the cos lettuce. Drain the sweetcorn. In a small bowl, combine the garlic aioli and mild chipotle sauce. Set aside.

**TIP:** If you don't like raw onion in a salsa, feel free to leave it out!



## 2. Make the tomato salsa

In a medium bowl, combine the onion, tomato, white wine vinegar and a pinch of salt and pepper. Stir to combine, then set aside.



## 3. Make the fritter mixture

**SPICY!** The spice blend is hot, use less if you're sensitive to heat. In a medium bowl, combine the sweetcorn, shredded Cheddar cheese, Mexican Fiesta spice blend, plain flour, milk and egg. 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!



## 4. Cook the fritters

In a large frying pan, heat enough olive oil to coat the base of the pan over a medium-high heat. When the oil is hot, take a heaped teaspoon of the **fritter mixture** and add to the pan. Repeat with the some of the remaining mixture, without crowding the pan. Cook until golden and cooked through, 3-4 minutes each side. Transfer to a plate lined with paper towel to drain and repeat to use up all of the fritter mixture, adding extra oil as needed. You should get 6 fritters per person.

**TIP:** Be careful, the corn may pop in the pan!



# 5. Heat the tortillas

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



# 6. Serve up

Bring everything to the table to serve. Spread the tortillas with a little chipotle mayo, then fill with the shredded cos lettuce, sliced avocado, corn fritters and tomato salsa.

**Enjoy!**