



# Mexican Corn Fritter Tacos

with Avocado & Chipotle Mayo

Grab your Meal Kit with this symbol



Red Onion



Tomato



Avocado



Cos Lettuce



Sweetcorn



Garlic Aioli



Mild Chipotle Sauce



Shredded Cheddar Cheese



Mexican Fiesta Spice Blend



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	½	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	½ cup
egg*	1	2
mini flour tortillas	6	12

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	4240kJ (1010Cal)	622kJ (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](https://www.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!**