



Mexican Corn Fritter Tacos

with Avocado & BBQ Mayo

Grab your Meal Kit with this symbol



Red Onion



Tomato



Coriander



Avocado



Cos Lettuce



Sweetcorn



Shredded Cheddar Cheese



Mexican Fiesta Spice Blend



Vegetable Stock Powder



Mini Flour Tortillas



BBQ Mayo

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 with the soft tortillas, creamy avocado and crisp lettuce is absolute perfection. Enjoy this taste sensation.

Pantry items

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

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

Large frying pan

Ingredients

| | 2 People | 4 People |
|----------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| red onion | ½ | 1 |
| tomato | 1 | 2 |
| coriander | 1 bag | 1 bag |
| avocado | 1 | 2 |
| cos lettuce | ½ head | 1 head |
| sweetcorn | 1 tin (300g) | 2 tins (600g) |
| white wine vinegar* | drizzle | drizzle |
| shredded Cheddar cheese | 1 medium packet | 1 large packet |
| Mexican Fiesta spice blend | 1 sachet | 2 sachets |
| plain flour* | ½ cup | 1 cup |
| vegetable stock powder | 1 medium sachet | 1 large sachet |
| milk* | 2 tbs | ¼ cup |
| egg* | 1 | 2 |
| mini flour tortillas | 6 | 12 |
| BBQ mayo | 1 packet (50g) | 1 packet (100g) |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3994kJ (954Cal) | 626kJ (149Cal) |
| Protein (g) | 29.6g | 4.6g |
| Fat, total (g) | 50g | 7.8g |
| - saturated (g) | 11.7g | 1.8g |
| Carbohydrate (g) | 84.9g | 13.3g |
| - sugars (g) | 18g | 2.8g |
| Sodium (mg) | 2352mg | 369mg |

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 the **red onion** (see ingredients) and **tomato**. Roughly chop the **coriander**. Thinly slice the **avocado**. Shred the **cos lettuce** (see ingredients). Drain the **sweetcorn**.

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



Make the tomato salsa

In a medium bowl, combine the **onion, tomato** and a drizzle of **white wine vinegar**. Season with **salt** and **pepper**. Stir to combine.



Make the fritter mixture

SPICY! This spice blend is hot, but feel free to add less if you're sensitive to heat. In a medium bowl, combine the drained **sweetcorn, shredded Cheddar cheese, Mexican Fiesta spice blend, plain flour, vegetable stock powder, 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!



Cook the fritters

Heat a large frying pan over a medium-high heat with enough **olive oil** to coat the base. When the oil is hot, cook heaped tablespoons of the **fritter mixture**, in batches, and flatten with a spatula. Cook until golden and cooked through, **3-4 minutes** each side. Transfer to a plate lined with paper towel. You should get 3 fritters per person.

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



Heat the tortillas

While the fritters are cooking, microwave the **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.



Serve up

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

Enjoy!