



# KIDS' VEGGIE FRITTER DIPPERS

+ Snack: Chocolate Pudding



## INGREDIENTS

3 PERSON | 6 PERSON



1 | 1

Corn



4.5 oz | 9 oz

Red Grapes



1 | 2

Mini Cucumber



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



4 TBSP | 8 TBSP  
BBQ Sauce



1.5 oz | 3 oz  
Honey Dijon Dressing  
Contains: Eggs



6 oz | 12 oz  
Cauliflower Rice



½ Cup | 1 Cup  
Shredded Cheddar Cheese  
Contains: Milk



1 TBSP | 2 TBSP  
Fry Seasoning



82 g | 164 g  
Tempura Batter Mix  
Contains: Eggs, Milk, Wheat



3 | 6  
Cheddar Cheese Snack Slices  
Contains: Milk



3 oz | 6 oz  
Semisweet Chocolate Chips  
Contains: Soy



1 TBSP | 2 TBSP  
Cornstarch

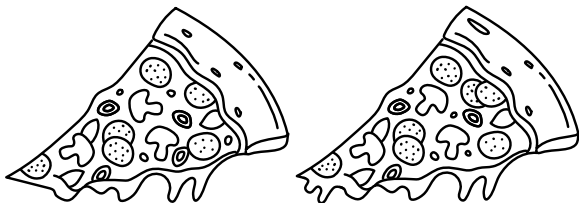


2 | 4  
Milk  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

## SPOT THE 6 DIFFERENCES



## LUNCH

## SNACK



LUNCH PREP: 10 MIN COOK: 30 MIN | CALORIES: 620 + SNACK COOK: 10 MIN | CALORIES: 240





# HELLO FRESH



## HELLO

### LUNCH + SNACK

Whip up this time-saving, kid-pleasing meal (plus a little something extra!).

### CHOP, CHOP

Roughly chopping the corn in Step 2 helps the batter stick together for perfectly fried fritters!



### BUST OUT

- Strainer
- Paper towels
- Small bowl
- 2 Large bowls
- Kosher salt
- Black pepper
- Cooking oil (for frying)
- Large pan
- Whisk
- Plastic wrap

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### 1 PREP

- Wash and dry produce.
- Drain **corn**, then pat dry with paper towels. Halve **grapes** if desired. Thinly slice **cucumber** into rounds.
- In a small bowl, combine **mayonnaise**, **2 TBSP dressing**, **1 TBSP BBQ sauce**, and a **pinch of salt** (4 TBSP dressing and 2 TBSP BBQ sauce for 6 servings). (We sent more BBQ sauce; use any remaining as another dipper for fritters!)



### 4 SERVE OR STASH LUNCH

- **To serve:** Divide **fritters** between plates. Serve with **dipping sauce**, **grapes**, **cucumber**, and **cheddar slices** on the side.
- **To stash:** Let fritters cool completely. Refrigerate fritters, dipping sauce, grapes, and cucumber in separate containers and pack with cheddar slices as desired!



### 2 MAKE BATTER

- Roughly chop **half the drained corn** (all for 6 servings).
- Add corn, **cauliflower rice**, **shredded cheddar**, and **Fry Seasoning** to a large bowl; stir to combine.
- Stir in **tempura batter mix**, **1/3 cup cold water** (2/3 cup for 6), **1/2 tsp salt** (1 tsp for 6), and **pepper**. **TIP: Batter should be very thick but not dry; add a splash of water if necessary.**



### 5 START SNACK

- Combine **chocolate chips** and **cornstarch** in a second large microwave-safe bowl; stir to coat. Add **milk** and **1/4 tsp salt**; stir to combine.
- Microwave, uncovered, until chocolate begins to melt, 1 1/2 minutes. Gently whisk for 30 seconds. Repeat microwaving and whisking 2-3 more times, until pudding begins to thicken and coats the back of a spoon. (Keep a close eye on your bowl so it doesn't boil or overflow!)



### 3 FRY FRITTERS

- Heat a **1/3-inch layer of oil** in a large, preferably nonstick, pan over medium-high heat. Once oil is shimmering and hot enough that a **drop of batter** sizzles when added to the pan, carefully add **heaping 1 1/2-TBSP scoops of batter** to pan; press down lightly with a spoon. (TIP: Depending on the size of your pan, you may need to work in batches, adding more oil in between each batch.) Cook until golden brown and crisp, 3-4 minutes per side.
- Transfer **fritters** to a paper-towel-lined plate. (TIP: If fritters appear oily, pat dry with more paper towels.) Season with **salt**.



### 6 FINISH SNACK

- Carefully divide **pudding** between three small serving bowls or containers (six bowls or containers for 6 servings). Place a layer of plastic wrap on top, directly touching the pudding (this helps prevent a solid layer from forming on top!), then cover bowls with another layer of plastic wrap.
- Chill in the refrigerator for at least 1 hour or up to overnight. (Pudding will thicken as it cools.) Serve straight from the bowls! **TIP: It's natural for the pudding to begin to separate as it sits. Simply re-whisk before serving!**