

KIDS' CORN FRITTER DIPPERS

+ Snack: Chocolate Pudding



INGREDIENTS

3 PERSON | 6 PERSON



1 | 2
Corn



2 | 4
Oranges



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



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

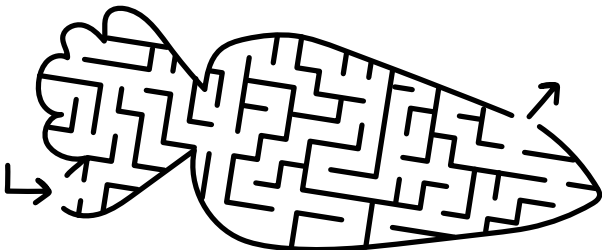


2 | 4
Milk
Contains: Milk



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

CARROT MAZE



LUNCH

SNACK



LUNCH PREP: 10 MIN COOK: 30 MIN | CALORIES: 630 + SNACK COOK: 10 MIN | CALORIES: 260



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 **oranges**; slice crosswise into ½-inch-thick half-moons. 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**, **orange slices**, **cucumber**, and **cheddar slices** on the side.
- **To stash:** Let fritters cool completely. Refrigerate fritters, dipping sauce, orange slices, and cucumber in separate containers and pack with cheddar slices as desired!



2 MAKE BATTER

- Roughly chop **drained corn**.
- Add corn, **shredded cheddar**, and **Fry Seasoning** to a large bowl; stir to combine.
- Stir in **tempura batter mix**, **⅓ cup cold water** (⅔ cup for 6), **½ 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 **¼ tsp salt**; stir to combine.
- Microwave, uncovered, until chocolate begins to melt, 1½ 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 **⅓-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 1½-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!**