



MEXICAN-STYLE CHEESY CORN FRITTER TACOS

with Pico de Gallo, Red Pepper Crema & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Corn



2 | 4
Scallions



¼ oz | ½ oz
Cilantro



1 | 1
Lime



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



1 TBSP | 2 TBSP
Fajita Spice Blend



1 | 2
Veggie Stock
Concentrate



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



6 | 12
Flour Tortillas
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk



4 oz | 8 oz
Pico de Gallo



1 tsp | 2 tsp
Hot Sauce



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



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 1080



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 1000



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 860



HELLO

CILANTRO

Cilantro stems add tons of flavor. Chop them as finely as possible for the best texture. Less waste, more flavor!

SHALLOW FRYING

Check if the oil is hot enough by adding a drop of batter to the pan. If it sizzles immediately, it's ready!

BUST OUT

- Strainer
- Large pan
- Medium bowl
- Paper towels
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (for frying)
(2 tsp | 2 tsp) 🍳 🍳
- Sugar (½ tsp | 1 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- **Wash and dry produce.**
- Drain and rinse **corn**. Trim and thinly slice **scallions**, separating whites from greens. Roughly chop **cilantro**. Quarter **lime**.



2 MIX BATTER

- In a medium bowl, whisk together **tempura batter mix**, **Fajita Spice Blend**, **stock concentrate**, **½ cup cold water**, **½ tsp sugar**, and a **pinch of salt and pepper** (¾ cup cold water and 1 tsp sugar for 4 servings).
- Stir in **corn**, **scallion whites**, and **Mexican cheese blend**. **TIP: Batter should be thick but not dry; add a splash of water if needed.**

- 🍳 Open package of **chicken*** and drain off any excess liquid or rinse **shrimp*** under cold water and pat dry with paper towels. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken or shrimp; season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 MAKE FRITTERS

- Heat a **½-inch layer of oil** in a large pan over medium-high heat. Once oil is hot enough that a drop of batter sizzles, carefully add **1½-TBSP scoops of batter** to pan; press down lightly with a spoon. (For 4 servings, you may need to work in batches.) Cook until golden brown and crispy, 3-4 minutes per side. **TIP: If the fritters start to brown too quickly or oil splatters, lower the heat.**
- Transfer **fritters** to a paper-towel-lined plate. Season with a **pinch of salt**.
- Once cool enough to handle, cut fritters in half.

- 🍳 Use pan used for chicken or shrimp here.



4 WARM TORTILLAS

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30-60 seconds.



5 ASSEMBLE TACOS

- Evenly fill **tortillas** with **red pepper crema**, **fritters**, **pico de gallo** (draining first), and as much **hot sauce** as you like; garnish with **cilantro** and **scallion greens**.

- 🍳 Add **chicken** or **shrimp** to tortillas along with **fritters**.



6 SERVE

- Divide **tacos** between plates; serve with a **squeeze of lime juice** and any remaining lime wedges on the side.

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

🍳 *Shrimp are fully cooked when internal temperature reaches 145°.