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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

G Calories: 1080

10 oz | 20 oz Shrimp Contains: Shellfish Calories: 1000

MEXICAN-STYLE CHEESY CORN FRITTER TACOS

with Pico de Gallo, Red Pepper Crema & Scallions



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

Large pan

- Strainer
- Medium bowl
 Paper towels
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (for frying)
 (2 tsp | 2 tsp) (5 (5)
- Sugar (½ tsp | 1 tsp)

MORE IS MORE

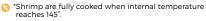
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)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

or HelloCustom nutritional information, plec refer to HelloFresh.com.

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Chicken is fully cooked when internal temperature reaches 165°.





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 (⅔ 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.
- G 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 ¼-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 orshrimp 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.