



Tex-Mex Corn Fritters & Sour Cream Slaw with Kumara Fries

Grab your Meal Kit
with this symbol



Kumara



Lemon



Radish



Coriander



Sweetcorn



Baby Spinach
Leaves



Sour Cream



Slaw Mix



Tex-Mex
Spice Blend



Smokey Aioli

 Hands-on: **30-40 mins**
Ready in: **35-45 mins**

These gloriously bright fritters are both crunchy and sweet, and are set off perfectly by an A-team of tangy sour cream slaw, kumara fries and smokey aioli. If you fancy it, you could also break out your favourite hot sauce for these bad boys!

Pantry items

Olive Oil, Plain Flour, Egg, Milk

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
kumara	2 (medium)	2 (large)
lemon	½	1
radish	2	4
coriander	1 bag	1 bag
sweetcorn	1 tin	2 tins
baby spinach	1 bag	1 bag
leaves (30g)		(60g)
sour cream	1 medium packet	1 large packet
slaw mix	1 bag (150g)	1 bag (300g)
Tex-Mex spice blend	1 sachet	1 sachet
salt*	¼ tsp	½ tsp
plain flour*	½ cup	1 cup
egg*	1	2
milk*	2 tbs	¼ cup
smokey aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3143kJ (751Cal)	456kJ (109Cal)
Protein (g)	20.7g	3g
Fat, total (g)	33.3g	4.8g
- saturated (g)	9.8g	1.4g
Carbohydrate (g)	68.8g	10g
- sugars (g)	36.2g	5.3g
Sodium (mg)	1197mg	174mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the kumara fries

Preheat the oven to **220°C/200°C fan-forced**. Cut the **kumara** into fries, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.



Get prepped

While the fries are baking, zest the **lemon** to get a pinch, then slice into wedges. Thinly slice the **radish**. Finely chop the **coriander**. Drain the **sweetcorn**. Roughly chop the **baby spinach leaves**.



Make the slaw

In a large bowl, combine the **sour cream** and a good squeeze of **lemon juice**. Add the **slaw mix** and **radish**, then season with **salt** and **pepper** and toss to coat.



Make the fritter mixture

SPICY! *The blend is mild, but use less if you're sensitive to heat.* In a medium bowl, combine the **lemon zest**, **coriander** (reserve a pinch for garnish!), **sweetcorn**, **baby spinach**, **Tex-Mex spice blend**, the **salt**, **plain flour**, **egg** and **milk**.

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 of the pan. When the oil is hot, cook heaped tablespoons of the **fritter mixture**, in batches, until golden and cooked through, **3-4 minutes** each side. Transfer to a plate lined with paper towel. You should get 3-4 fritters per person.

TIP: *Let the fritters set before flipping them, adding extra olive oil as needed.*



Serve up

Divide the kumara fries, sour cream and Tex-Mex corn fritters between plates. Serve with the **smokey aioli** and any remaining lemon wedges. Garnish with the reserved coriander to serve.

Enjoy!