



Chipotle Pulled Pork Corn Fritters

with Avocado Salsa

20-MIN

SPICY



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

- Pulled Pork
- Corn Kernels
- Mexican Seasoning
- Cilantro
- Avocado
- All-Purpose Flour
- Sour Cream
- Cherry Tomatoes
- Cornmeal
- Chipotle Powder
- Baking Powder
- Tomato Sauce
- Red Onion, chopped
- Lime

HELLO CORN FRITTERS

Cornmeal and flour combine for the perfect savoury fritter!

START HERE

Before starting, wash and dry all produce.

Bust Out

Measuring Cups & Spoons, Medium Bowl, Microplane/Zester, Medium Pot, Small Bowl, Whisk, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
Corn Kernels	113 g	227 g
Mexican Seasoning	2 tbsp	4 tbsp
Cilantro	7 g	14 g
Avocado	1	2
All-Purpose Flour	¼ cup	½ cup
Sour Cream	6 tbsp	12 tbsp
Cherry Tomatoes	113 g	227 g
Cornmeal	42 g	84 g
Chipotle Powder	1 tsp	1 tsp
Baking Powder	2 tsp	4 tsp
Tomato Sauce	2 tbsp	4 tbsp
Red Onion, chopped	56 g	113 g
Lime	1	2
Sugar*	½ tsp	1 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. PREP

Halve the **tomatoes**. Roughly chop the **cilantro**. Zest, then juice **half the lime** (1 lime for 4 ppl). Cut any **remaining lime** into wedges. Peel and cut **avocado** into ½-inch cubes.



4. COOK FRITTERS

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp butter** and **1 tbsp oil** and swirl the pan to melt. Add **four heaping ¼ cup measures of batter** into pan, creating **four fritters**. Reduce the heat to medium. Pan-fry until **fritters** are golden and cooked through, 3-4 min per side. (**NOTE:** Cook in two batches for 4 ppl, using 1 tbsp oil and 1 tbsp butter per batch).



2. MAKE BATTER

In a medium bowl, whisk together **flour**, **cornmeal**, **baking powder**, **sour cream**, **½ tsp sugar**, **¼ tsp salt**, and **¼ cup cold water** (dbl all for 4 ppl). Add **corn**, **half the cilantro** and **half the lime zest**. Stir together and season with **pepper**. Set aside.



5. RE-HEAT PULLED PORK

While the **fritters** cook, heat a medium pot over medium-high heat. When hot add **1 tbsp oil** (dbl for 4ppl), then the **pulled pork**, **tomato sauce**, **Mexican seasoning**, **half the chipotle powder** and **¼ cup water** (dbl both for 4ppl). Cook, breaking up the **pork** with a wooden spoon, until reheated, 3-4 min. **



3. MAKE SALSA

In a small bowl, whisk together **remaining lime zest**, **½ tsp sugar**, **1 tbsp lime juice** and **1 tbsp oil** (dbl both for 4 ppl). Add **tomatoes**, **avocado**, **red onion** and **remaining cilantro**. Toss together. Season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

Divide **fritters** between plates. Top with the **pulled pork** and **avocado salsa**. Squeeze over a **lime wedge** if desired.

Dinner Solved!