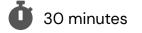




Chipotle Street Corn

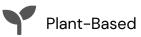
with Fritters

Street corn spiced with plant-based chipotle mayonnaise, served with fresh vegetables and fritters.





4 servings



Bulk it up!

If you're looking to bulk this meal up, try serving it in corn tortillas or taco shells. You could also make a salsa or guacamole to serve alongside the dish.

TOTAL FAT CARBOHYDRATES

10g 49g

FROM YOUR BOX

CORN COBS	3
RED ONION	1
LIME	1
RED CAPSICUM	1
CHIPOTLE MAYONNAISE	1 jar (235g)
FRITTERS	2 packets
SNOW PEA SPROUTS	1 punnet

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan

NOTES

Finely sliced herbs such as coriander or parsley would make a great addition to your street corn. Add some hot sauce if you like a kick of spice!



1. COOK THE CORN

Heat a frypan over medium-high heat with oil. Remove corn kernels from cobs and dice onion. Add to pan as you go. Cook, stirring, for 4-6 minutes until corn is slightly charred. Remove to a bowl. Keep pan.



2. MAKE THE STREET CORN

Zest lime and dice capsicum. Add to bowl along with juice from 1/2 lime and 1/4 cup chipotle mayonnaise. Mix until well combined. Season with salt and pepper.



3. COOK THE FRITTERS

Reheat frypan over medium-high heat with oil. Add fritters (in bathes if necessary) and cook, turning occasionally, for 2-3 minutes or until warmed through.



4. PREPARE FRESH TOPPING

Slice snow pea sprouts and wedge remaining lime.



5. FINISH AND SERVE

Divide fritters among plates. Serve with street corn, fresh toppings and chipotle mayonnaise to taste.



