



HOME CHEF

BREAKFAST

Jalapeno-Cheddar Corn Fritters

With Smoky Bacon and Cilantro-Lime Crema



Whether you're Southern or just a wannabe Southerner, corn fritters are a much-beloved sign of summer. Made when corn is at the peak of sweetness, these crispy gems are pan-fried until golden on the outside and silky on the inside. We load this version with Cheddar cheese and jalapeño and top 'em off with lime-spiked sour cream and smoky bacon. It's a southern breakfast that satisfies.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MILD



DAYS BEST COOKED BY

NUTRITION

Calories: 657
Carbohydrates: 38g
Fat: 41g
Protein: 29g
Sodium: 1241mg
per serving

DIETARY



NUT-FREE



SOY-FREE

DRINK PAIRING

Freshly Squeezed Orange Juice
Espresso Drinks
Bloody Mary Cocktails

INGREDIENTS

1 Lime
4 oz. Corn Kernels, Frozen
4 Cilantro Sprigs
2 Green Onions
1 Jalapeño
6 Bacon Strips
4 oz. Flour
2 oz. Cheddar Cheese,
Shredded
1 tsp. Baking Powder
4 oz. Liquid Egg
2 oz. Sour Cream

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
2 Mixing Bowls
Medium Pan

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Prepare the Ingredients

Preheat oven to 375 degrees and prepare a baking sheet with foil or use a nonstick baking sheet. Thoroughly rinse produce and pat dry. Zest **lime** and cut in half. Remove the husk from **corn**, and using a sharp knife on a stable surface, carefully shave the kernels off the cob. Stem and roughly chop **cilantro**. Thinly slice **green onions**. Remove stem, membrane, and seeds and mince **jalapeño** flesh.

Cook the Bacon

Place **bacon slices** on prepared baking sheet, avoiding overlap. Bake for 15-18 minutes, or until desired crispiness is achieved. Remove from the oven and place bacon slices on a paper towel-lined plate to soak up grease.

Make the Batter

While the bacon is cooking, make the **batter**. In a clean mixing bowl, combine **flour, cheddar cheese, corn, baking powder, liquid egg, jalapeño** to taste (if you're averse to heat, only use $\frac{1}{2}$ or less), **green onion**, and a pinch of **salt** and **pepper**. Stir together until incorporated.

Prepare the Crema

In a clean mixing bowl, combine the **sour cream**, juice of the **lime** (to taste) and half the **lime zest** to taste, $\frac{1}{2}$ the cilantro (reserving a bit for garnish), and a pinch of **salt** and **pepper**. Stir until incorporated. Place **crema** in refrigerator to chill before serving.

Cook the Fritters

Warm 2 tsp. **olive oil** in a large pan over medium heat. Using a spoon or measuring cup, ladle one-sixth of the **batter** into the hot sauté pan and cook for 4-5 minutes on each side, or until golden brown, crisp, and firm. Repeat process for remaining **fritters**, adding more **oil** 1 tsp. at a time as needed, to make 6 fritters total.

Plate the Dish

Place 3 **fritters** on a plate. Lay 3 pieces of **bacon** next to the fritters. Top fritters with the **cilantro-lime crema** and garnish with remaining **cilantro**.