



TEAM FOUR
FOODSERVICE



Mexican Street Corn & Cauliflower Bites

Yield: 6 servings

Ingredients:

3 Tbsp Canola Oil
1 Qt Cauliflower, baby florets
2 C Corn Kernels
2 Tbsp Chile_Lime Seasoning
1 tsp Kosher Salt
1 1/2 Tbsp Chipotle Peppers & Adobo
1/ C Plain Nonfat Greek Yogurt
1 1/2 oz. Lime Juice
3 C Cotija Cheese, crumbled
2 Tbsp Cilantro, Fresh and chopped
6 Lime Wedge

Directions:

1. Pre-heat a convection oven to 400 degrees F.
2. Combine corn kernels, cauliflower florets, chile-lime seasoning and kosher salt in a large mixing bowl.
3. Toss until cauliflower and corn kernels are thoroughly coated.
4. Transfer the mixture on a sheet pan lined with parchment paper.
5. Bake for 12-15 minutes or until corn is slightly charred and cauliflower is tender.
6. Serve immediately or transfer in to a storage container, cover and reserve under refrigeration until needed.
7. Combine chipotle peppers, Greek yogurt, and lime juice in a large mixing bowl; Whisk until ingredients are well incorporated.
8. Transfer the crema in to a storage container, cover, and reserve under refrigeration until needed.
9. For each Portion, top 1/2 cup(s) of chili-lime roasted corn/cauliflower with 1 Tbsp(s) of cotija cheese, 1 tsp(s) fresh chopped cilantro.
10. Drizzle with 2 Tbsp(s) of chipotle Greek yogurt crema.
11. Serve alongside a fresh lime wedge.

Recipe and photo courtesy of Danone