



## Mexican Corn Croquette Tacos

Prep time: 45 Cook Time: 45 Servings: 12

Combo/Fusion,Entrees,Mazina Tortillas,Global Tacos

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 6" Mazina™ Tortilla	08042		24 Each
Vegetable Oil			As Needed
Corn kernels		fresh	1 1/2 Lbs.
Red onion		small dice	3/4 cup
Smoked paprika			1 1/8 tsp.
Salt			3/4 tsp.
Pepper			1/2 tsp.
Cayenne			1/4 tsp.
Butter			2 Tbsp.
Flour			2 Tbsp.
Milk			1 1/2 cup
Cotija cheese		crumbled	4 1/2 Oz.
Water			1 1/2 Tbsp.
Corn starch			1 1/2 Tbsp.
Flour			As Needed
Buttermilk			As Needed
Egg			As Needed
Queso fresco		crumbled	3/4 Lbs.
Purple cabbage		finely shredded	3/4 Lbs.
Cilantro Crema		See Related Recipe	1/2 cup
Smoked Paprika			As Needed



## Instructions

1. In a pot with oil over medium-high heat, add corn, onion, smoked paprika, salt, pepper, and cayenne. Cook for 10-12 minutes or until both onions and corn have begun to take on color.
2. Add butter to the corn mixture and allow to melt before adding flour, stirring so that the flour does not clump and is evenly distributed. Continue to cook for an additional 2 minutes before adding milk, stirring until the mixture has thickened.
3. Add cotija and allow to melt. Combine the water with corn starch to make a slurry and add to the corn mixture. Continue to cook, stirring, until the mixture has thickened. Remove from heat and cool completely under refrigeration.
4. Form the corn mixture into 1 oz. balls and bread, using standard breading procedure (mix 1 cup buttermilk to 2 eggs for batter). Place the breaded croquettes on a lined sheet tray and freeze for at least one hour.
5. To make one taco, fry three croquettes at 350°F for 3-4 minutes or until crisp on the outside and hot in the middle. Place the fried croquettes on a tortilla and top with ½ oz. queso fresco, ½ oz. purple cabbage, and 1 tbsp. crema. Garnish with smoked paprika. Serve immediately, 2 per order.



# Cilantro Crema

Prep time: 5 Cook Time: Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cilantro		chopped	1/4 cup
Yellow Onions		minced	1/4 cup
Lime juice			2 tsp.
Sour cream			8 Oz.

## Instructions

1. Combine all ingredients in food processor, pulse until smooth. Reserve chilled.

