



Elote Street Corn Nachos

A mountain of tortilla strips layered with white queso sauce, charred cornelote,chile-lime seasoning, and lime zest. Finished with pickled jalapeños, purple cabbage slaw, scallions and cotija crumbles. Perfect for a vibrant tabletop shareable.

Prep time: **Cook Time:** **Servings:** 1 serving

Latino,Regional North American,Appetizers/Sides/Snacks,Chips & Strips,Casual Dining,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Yellow Tortilla Strips	53241	warm	6 oz
Charred Corn Elote			1 1/2 cups
White queso		warm	1 cup
Chile-lime seasoning			2 tsp
Purple cabbage		shredded	1/4 cup
Scallions		thin sliced	2 tbsp
Pickled jalapeños			5 each
Cotija		crumbled	2 tbsp

Instructions

1. Prepare Charred Corn Elotes subrecipe.
2. Top yellow tortilla strips with warm queso and 1 ½ cups of Charred Corn Elote.
3. Garnish with chile-lime seasoning, cabbage, scallions, pickled jalapeños and cotija.



Charred Corn Elote

Prep time: Cook Time: Servings: Yields approximately 6 cups

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Corn on cob		buttered, seasoned, grilled, cut from cob	8 each
Avocado oil			2 tbsp
Red bell pepper		de-seeded, brunoise	1/2 cup
Jalapeño pepper		de-seeded, brunoise	1/4 cup
Garlic		minced	2 tbsp
Mexican crema			3 tbsp
Mayo			3 tbsp
Lime juice			2 tbsp
Lime zest			1 tbsp
Cilantro		chopped	2 tbsp
Cotija		crumbled	3/4 cup
Chile-lime seasoning			1 tbsp
Sugar			1 tsp
Salt			as needed
Black pepper			as needed

Instructions

1. Sauté bell pepper and jalapeño in avocado oil for 3-4 minutes, until softened. Add garlic and cook another minute.
2. In a mixing bowl, combine charred corn, sautéed vegetables, crema and mayo in a mixing bowl and season with lime juice, lime zest, cilantro, cotija, chile-lime seasoning, sugar, salt and black pepper to taste.

