



Serrano Chorizo & Sweet Corn Queso Fundito

Creamy white queso folded with roasted sweet corn, fresh serrano, and smoky chorizo. Finished withpepperyradish, diced avocado, lime zest, cilantro, and chili oil for sheen and color contrast. Served with crisp golden Mission tortilla strips. Layers of green, gold,and crimson create a bold, vibrantfirst impression.

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

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Yellow Tortilla Strips	53241	warmed	4 oz
White queso			12 fl. oz.
Sweet corn kernels		roasted	1/2 cup
Beef chorizo		crumbled	2.5 oz.
Serrano pepper		brunoised	2 tbsp.
Avocado		diced	1/4 each
Radish		sliced thinly	1/2 each
Cilantro		chopped	1 tbsp.
Lime zest			as needed
Chili oil			as needed

Instructions

1. Combine queso, sweet corn, chorizo, and serrano peppers and microwave on high until bubbling hot, about 90 seconds.
2. Top with avocado, radish, and cilantro.
3. Garnish with lime zest and drizzle with chili oil as desired.
4. Serve with yellow tortilla strips.

