



Mango Habanero Burnt Corn and Crab Taquitos

Tightly rolled Fry-Ready tortillas filled with sweet crab, charred corn kernels, scallions, and Oaxacan and cream cheeses, fried crisp, and served with fiery mango-habanero crema for dipping. Garnished with fresh mango and red chile pico over each taquito. Sweet heat meets tropical gold.

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

Combo/Fusion, Latino, Appetizers/Sides/Snacks, Fry-Ready Tortillas, Casual Dining, Snacks & Shareables, Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortillas	37183		2 each
Fiery Mango-Habanero Crema			2 fl oz.
Fresh Mango and Red Chile Pico			4 fl oz.
Lump crabmeat			2 oz
Corn on cob		buttered, seasoned, grilled, cut off cob	1 1/2 each
Scallions		sliced	2 tbsp.
Oaxacan cheese		shredded	2/3 cup
Cream cheese		softened	2 1/2 oz.
Powdered sugar			1 tsp.
Salt			as needed
Black pepper			as needed
Egg wash			as needed

Instructions

1. Prepare Fiery Mango-habanero Crema and Fresh Mango and Red Chile Pico subrecipes.
2. Preheat fryer to 350°F.
3. Combine crab, corn, scallions, Oaxacan cheese, and cream cheese in a bowl. Season with powdered sugar, salt, and pepper to taste.
4. Divide filling evenly among each tortilla, spreading mixture evenly down the entire length of the tortilla. Roll each tortilla tightly and brush the edges to seal with egg wash, leaving ends of tortilla open.
5. Deep fry taquitos at 350°F for 2 mins or until golden and crispy.
6. Serve topped with 4 oz. Fresh Mango and Red Chile Pico and a 2 oz. ramekin of Fiery Mango-Habanero Crema.



Fiery Mango-Habanero Crema

Prep time: Cook Time: Servings: 1 cup

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mexican crema			1 cup
Mango habanero hot sauce			2 ½ tbsp
Lime juice			1 tbsp
Salt			1 tsp
Cilantro		finely chopped	2 tsp

Instructions

1. Whisk to combine crema with hot sauce in bowl and season with lime juice, salt and finely chopped cilantro.

Fresh Mango and Red Chile Pico

Prep time: Cook Time: Servings: 1 1/4 cups

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mango		finely diced	1 cup
Red bell peppers		brunoised	1/3 cup
Shallot		brunoised	1/4 cup
Red habanero pepper		brunoised	1/2 each
Lime juice			2 tsp
Lime zest			1/2 tsp
Cilantro		chopped	2 tbsp

Instructions

1. Add diced andbrunoisedfruit andvegetables to a mixing bowl and season with lime juice, limezestand chopped cilantro.