

Smokey Elotes

Ingredients:

2 tbsp.	Ambrosia ® Roasted Red Peppers Pureed
2 tbsp.	Sour Cream
1/8 tsp.	Cayenne Pepper
2 cup	Mayonnaise
1 tbsp.	Butter Unsalted Melted
1 tbsp.	Cilantro Fresh Chopped
2 tsp.	Ambrosia ® Lemon Juice
1/2 tsp.	Garlic Minced
1/2 tsp.	Kosher Salt
1/4 tsp.	Cumin Dried Ground
2 tbsp.	Cotija Cheese Crumbled
1/4 cup	Ancho Chili Powder
As Needed	Ambrosia ® Jalapeno Peppers Sliced

Instructions:

- Combine pureed roasted red peppers, sour cream, and cayenne pepper in a small mixing bowl, set aside.
- In a medium mixing bowl, combine corn, mayonnaise, butter, cilantro, lemon juice, garlic, salt, and cumin. Mix together thoroughly.
- Place elotes in desired serving dish. Drizzle roasted red pepper crema over the top then garnish with cotija cheese, ancho chili powder, and jalapeno slices.



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