



Street Corn Taquitos

Using mexican style street corn



Makes:
2 dozen



Total Cook Time:
30 Minutes

Ingredients:

- 1 4lb bag of Blount's Mexican Style Street Corn
- 24 tortillas, small
- 4 lbs Monterey Jack cheese, shredded
- 24 oz Pico de Gallo
- 12 oz Red onions, pickled
- 12 oz Cotija cheese, crumbled
- **garnish** Cilantro & Lime

Cooking Instructions:

1. Preheat oven to 375°F.
2. Assemble the taquitos by laying a tortilla flat and sprinkle 2.5 ounces of Monterey Jack cheese on the tortilla. Add 2 ounces of Blount's Mexican Street Corn to the middle of the tortilla and spread in a line to the sides.
3. Roll the tortilla tightly and place seam side down in a nonstick skillet. On medium heat, cook the prepared taquitos for 2 minutes on each side or until golden brown.
4. Place the taquitos on a greased sheet pan and place in the oven for 5 minutes.
5. Place the taquitos on a plate and garnish with 1 ounce of Pico de Gallo, 0.5 ounces of pickled red onions, 0.5 ounces of Cotija cheese and cilantro leaves.
6. Enjoy whole or cut down the middle and serve with lime crema.

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