



potatoes | avocados | fruits | vegetables | grains



Corn & Jalapeno Ho Cakes



INGREDIENTS (16 SERVINGS)

1 Bag	RoastWorks® Corn and Jalapeno Blend, Thawed (10071179034841)
4 Cups	Greek Yogurt, Honey Flavor
1 Bag	Harvest Fresh Avocados: Zesty Guacamole, Thaw (10071179030294)
24 Each	Eggs
12-3/4 Cups	Corn Muffin Mix
4 Cups	Milk
2 Cups	Canola Oil

PREPARATION

1. Combine corn muffin mix, 8 eggs, milk and corn blend in a large bowl.
2. For each serving, heat 1 fl. oz. of oil in a large skillet over medium heat. Add three individual 1/3 cup scoops of batter to the pan. Cook until golden brown, about 3 minutes on each side. Meanwhile, fry 1 egg.
3. For service, place 3 cakes on a plate and top with 2 oz. of chorizo, 1 egg and 1 oz. of zesty guacamole.

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