

Corn & Jalapeno Hoe Cakes



INGREDIENTS (16 SERVINGS)

1 Bag RoastWorks® Corn and Jalapeno

Blend, Thawed (10071179034841)

4 Cups Chorizo, cooked, crumbled

1 Bag Harvest Fressh 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 lagre 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 eah 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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