



## ELOTES MINI TACOS

**POSADA®**

**Mini Chicken Tacos** served atop a bed of roasted sweet corn elotes made with red bell pepper, cotija cheese, sour cream, onion, salsa and green chiles, garnished with cilantro. Yield: 4 Servings

### Ingredients:

4 Each	<b>Mini Chicken Tacos</b> [#0251020], Prepared According to Package Directions
¼ Cup	Mayonnaise
2 Tbsp.	Lime Juice
To Taste	Salt & Black Pepper
½ Cup	Sweet Corn Kernels, Roasted
¼ Cup	Roasted Red Peppers, Diced
2 Tbsp.	Red Onion, Diced
2 Tbsp.	Green Chiles, Diced
2 Tbsp.	Cotija Cheese
¼ Cup	Salsa
Garnish	Green Chiles, Diced

### Directions:

1. In a small mixing bowl, whisk together the mayonnaise, lime juice, salt and black pepper.
2. Toss the sweet corn kernels, roasted red peppers, red onion, green chiles and cotija cheese in the mayonnaise mixture to make the elotes.
3. Place the elotes in a serving dish, top it with salsa and the **Mini Chicken Tacos**.
4. Garnish with cilantro.

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