



KOREAN CHEESY CORN ENCHILADA

POSADA®

Jack & Cheddar Cheese Enchiladas smothered in Korean cheesy corn made with sweet corn kernels, red pepper and mozzarella cheese. Yield: 4 Servings

Ingredients:

8 Each	Jack & Cheddar Cheese Enchilada [#5900165], Prepared According to Package Directions	1 tsp.	Red Pepper Flakes
2 Cups	Sweet Corn Kernels	½ tsp.	Black Pepper
⅓ Cup	Mayonnaise	2 tsp.	Sugar
¼ Cup	Onion, Diced	2 Tbsp.	Butter, Melted
¼ Cup	Red Pepper, Diced	1 Cup	Mozzarella Cheese, Shredded
		To Taste	Salt
		Garnish	Scallion, Sliced

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a mixing bowl combine sweet corn, mayo, diced onion, diced pepper, red pepper flakes, black pepper, sugar, melted butter, mozzarella cheese and salt and mix together.
3. Place **Jack & Cheddar Cheese Enchilada** in a baking dish and smother it with corn mixture.
4. Bake for 35 to 40 minutes or until the cheese is golden brown and bubbling.
5. Garnish with sliced scallions.

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