



# NASHVILLE HOT SWEET CORN ELOTES



**Nashville Hot Style Chicken Rolled Tacos** are served over grilled sweet corn mixed with mayo, sour cream, lime, chili seasoning and topped with cotija cheese and finished with chopped cilantro.

Yield: 3 Servings

## Ingredients:

9 Each	<b>Nashville Hot Style Chicken Rolled Tacos</b> [#6900065], Prepared According to Package Directions	1 Tbsp.	Chili Seasoning
1 Cup	Corn Kernels, Roasted	1 tsp	Lime Juice
¼ Cup	Mayonnaise	To Taste	Salt and Pepper
¼ Cup	Sour Cream	Garnish	Cilantro, Chopped

## Directions:

1. Preheat the oven to 350 degrees.
2. Other than the **Nashville Hot Style Chicken Rolled Tacos**, combine all ingredients into a mixing bowl.
3. Place the elotes mixture in an oven safe dish and cook for 10 minutes.
4. Place **Nashville Hot Style Chicken Rolled Tacos** on a serving plate and top with the warm elotes and garnish with chopped cilantro.

