



Recipes

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Gazpacho Mexicano with Corn & Mazina Croutons

Serves 12

Ingredients:

6 large Red Bell Peppers
1 qt. Tomato Juice
1 cup Red Onion , roughly chopped
2 cups Hothouse Cucumbers , roughly chopped
2 ears Corn , cleaned
5 cups Roma Tomatoes , cored, coarsely chopped
4 Tbsp. Fresh Oregano , chopped
1/2 cup Cilantro Leaves, chopped
3/4 cup Red Wine Vinegar
2/3 cup Extra Virgin Olive Oil
18 oz. Plain Yogurt
2 tsp. Cholula™ Mexican Hot Sauce
2 tsp. Black Peppers
2 1/2 tsp. Salt
Spray Oil
3 Mission® 6" Pressed Mazina™ Tortillas (08042) , cut into 1/2" diamond shapes
3 tsp. Mexican or Southwest Seasoning
1/2 cup Corn Kernels for garnish
3/4 cup Avocado Slices

Directions:

1. Place 4 red bell peppers over a flame and blacken evenly. Place in a paper bag and seal. Allow to cool and "sweat" for 10 minutes. Remove peppers from bag and carefully remove skin (peppers may be hot). Remove stem and seeds.
2. Puree peppers in a blender or food processor with some of the tomato juice. Working in batches, blend the red onion, cucumber, remaining bell peppers, corn, tomatoes, oregano and cilantro with the remaining tomato juice. Transfer to a large bowl and combine with vinegar and oil.
3. Stir in the yogurt and season with pepper sauce, pepper and salt.
4. Spray Mazina™ pieces with spray oil. Sprinkle with seasoning. Bake at 450° F until golden, about 10 minutes.
5. To serve, garnish with Mazina™ croutons, corn and avocado slices.