



Mexican Corn Croquette Tacos

Prep Time: 45 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

24 each Mission® 6" Mazina™ Tortilla

Vegetable oil As needed

1 1/2 lbs. Corn kernels, fresh

3/4 cup Red onion, small dice

1 1/8 tsp. Smoked paprika

3/4 tsp. Salt

1/2 tsp. Pepper

1/4 tsp. Cayenne

2 Tbsp. Butter

2 Tbsp. Flour

1 1/2 cups Milk

4 1/2 oz. Cotija cheese, crumbled

1 1/2 Tbsp. Water

1 1/2 Tbsp. Corn starch

Flour As needed

Buttermilk

As needed

Egg As needed

3/4 lb. Queso fresco, crumbled

3/4 lb. Purple cabbage, finely shredded

1/2 cup Cilantro crema, see related recipe

Smoked paprika As needed

Directions:

1. In a pot with oil over medium-high heat, add corn, onion, smoked paprika, salt, pepper, and cayenne. Cook for 10-12 minutes or until both onions and corn have begun to take on color.
2. Add butter to the corn mixture and allow to melt before adding flour, stirring so that the flour does not clump and is evenly distributed. Continue to cook for an additional 2 minutes before adding milk, stirring until the mixture has thickened.
3. Add cotija and allow to melt. Combine the water with corn starch to make a slurry and add to the corn mixture. Continue to cook, stirring, until the mixture has thickened. Remove from heat and cool completely under refrigeration.
4. Form the corn mixture into 1 oz. balls and bread, using standard breading procedure (mix 1 cup buttermilk to 2 eggs for batter). Place the breaded croquettes on a lined sheet tray and freeze for at least one hour.
5. To make one taco, fry three croquettes at 350°F for 3-4 minutes or until crisp on the outside and hot in the middle. Place the fried croquettes on a tortilla and top with 1/2 oz. queso fresco, 1/2 oz. purple cabbage, and 1 tbsp. crema. Garnish with smoked paprika. Serve



Recipes

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Cilantro Crema

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Cilantro , chopped

1/8 cup Yellow Onions , minced

1/6 tsp. Lime Juice

2/3 oz. Sour Cream

Directions:

1. Combine all ingredients in food processor, pulse until smooth. Reserve chilled.