



Huitlacoche Filling

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

- 3 Tbsp. Unsalted Butter
- 5 oz. Onion , diced
- 2 1/2 oz. Garlic , peeled, minced
- 5 oz. Poblano , roasted, seeded, fine dice
- 25 oz. Huitlacoche
- 1 Tbsp. Dried Epazote
- 1 1/4 lbs. Corn Kernels , roasted
- 5 oz. Red Bell Peppers , fine dice

Directions:

1. In a large sauté pan, over medium heat add butter, onion, and garlic. Cook until fragrant and translucent.
2. Add remaining ingredients and cook until heated through. Stir often. Hold hot for service.