

Chorizo Salsa Baked Brie

Ingredients

- 1/2 cup SANTITAS® Hot Salsa
- 5.5 oz (half and 11 oz bag) SANTITAS® Yellow Corn
- 1 tbsp olive oil
- 1 chorizo sausage, casing removed
- 1/2 cup finely diced Yukon Gold potato
- 1 small wheel Brie (about 6 oz)
- 2 tbsp finely chopped fresh cilantro

How to make it

1. Preheat oven to 400°F.
2. In nonstick skillet set over medium-high heat, heat oil. Cook sausage and potato for 3 to 5 minutes or until sausage is starting to brown.
3. Stir in SANTITAS® Hot Salsa and 1/2 cup water; bring to a boil. Reduce heat to medium. Cook, uncovered, for 5 to 8 minutes or until potato is tender, sausage is cooked through and mixture has thickened.
4. Meanwhile, transfer Brie to small round baking dish.
5. Bake for 10 to 12 minutes or until Brie just starts to ooze but is not melting. Transfer to serving platter.
6. Spoon salsa mixture over Brie. Garnish with cilantro and serve with SANTITAS® Yellow Corn.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



SANTITAS® Hot Salsa