



PREP
TIME
20 min



COOK
TIME
20 min



TOTAL
TIME
40 min



SERVINGS
30

Made with

TOSTITOS® Crispy Cauliflower Rounds

Ingredients

- 30 TOSTITOS® SABRITAS® Salsa Verde
- 2 cups warmed cauliflower- corn purée (recipe below)
- 2 cups warmed roasted corn and cauliflower mix (recipe below)
- 1/4 cup chopped cilantro

CAULIFLOWER-CORN PUREE:

- 1 cup cauliflower florets
- 3/4 cup fresh corn kernels
- 1 halved yellow onion
- 2 peeled garlic cloves
- 1/3 cup ground TOSTITOS® SABRITAS® Salsa Verde
- 1 tbsp butter
- 1 tbsp Mexican crema
- 1 tsp kosher salt

ROASTED CORN AND CAULIFLOWER MIX:

- 2 cups small cauliflower florets
- 1 lb bag frozen yellow corn
- 2 tsp olive oil
- 1/4 tsp guajillo chile powder
- 1/2 tsp kosher salt
- 1/4 tsp ground black pepper

How to make it

1. Place TOSTITOS® Salsa Verde Crispy Rounds Tortilla Chips on tray.
2. Top each round with 1/2 tbsp of the cauliflower-corn puree followed by a 1/2 tbsp of roasted corn and cauliflower mix.



TOSTITOS® SABRITAS® Salsa Verde

3. Garnish toppings with sprinkle of chopped cilantro.
4. CAULIFLOWER- CORN PUREE:
5. Steam the cauliflower florets, corn kernels, onion, and garlic until the cauliflower is very soft, about 20 minutes.
6. Place in a food processor with the ground TOSTITOS®, crema, and butter and puree to a smooth purée. Add salt and adjust to taste.
7. ROASTED CORN AND CAULIFLOWER MIX:
8. Preheat oven to 475°F.
9. Place the cauliflower and corn in medium bowl. Add olive oil and seasonings. Toss to coat vegetables well.
10. Pour contents onto sheet pan and place in the oven for 17 minutes or until mostly blackened on the outside. Remove from oven and allow to cool.