



ANTI-CHILADAS



Crispy **Breaded Hotzarella Sticks** wrapped in warm corn tortillas, topped with salsa verde and garnished with sunflower corn salsa made with roasted sweet corn, sunflower seeds and red onion. Yield: 1 Serving

Anti-Chiladas Ingredients:

3 Each	Breaded Hotzarella Sticks [#0204320], Prepared According to Package Directions
3 Each	Street Taco Corn Tortillas, Warmed
¼ Cup	Salsa Verde
Garnish	Cilantro, Chopped

Sunflower Corn Salsa Ingredients:

½ Cup	Corn Kernels, Roasted
¼ Cup	Sunflower Seeds, Roasted
2 Tbsp.	Roasted Red Peppers, Small Diced
2 Tbsp.	Red Onion, Small Diced
1 Tbsp.	Lime Juice
1 tsp.	Cilantro, Chopped
To Taste	Salt & Black Pepper

Directions:

1. In a small mixing bowl, combine the corn kernels, sunflower seeds, roasted red peppers, red onion, lime juice, cilantro, salt and black pepper to make the sunflower corn salsa.
2. Wrap each **Breaded Hotzarella Stick** in a street taco corn tortilla.
3. Lay them next to each other and ladle salsa verde over the top.
4. Sprinkle the sunflower corn salsa over the top and garnish with cilantro.