



Spicy Elote Mini Empanadas

Spicy Elote Empanadas with cilantro lime rice, black beans and jalapeño slaw.

Yield: 1 serving



Ingredients:

- 6 Each - **Spicy Elote Mini Empanadas [4161165]**, Prepared according to package instructions
- ½ Cup - Cilantro Lime Rice, Prepared
- ⅓ Cup - Black Beans, Prepared
- ⅓ Cup - Jalapeño Slaw, Prepared
- ¼ Cup - Pico de Gallo, Prepared
- Garnish - Lime, Sliced
- Garnish - Radish, Sliced
- Garnish - Jalapeño, Sliced

Directions:

1. Prepare **Spicy Elote Mini Empanadas** according to package instructions and allow to cool for five minutes.
2. While the **Spicy Elote Mini Empanadas** are cooling add ⅓ cup jalapeño slaw to a serving plate and top with cilantro lime rice, add black beans to the plate.
3. Garnish with lime, radish, jalapeño and pico de gallo, add the warm **Spicy Elote Mini Empanadas** to the plate and serve immediately.

Eat Well, Live Well.

