

DORITOS® WALKING TACO Street Corn Nachos



Ingredients

- 1 bag The Walking Taco DORITOS® Nacho Cheese
- 1/2 cup SALSA VERDE PULLED PORK
- 1/2 cup CORN MIXTURE
- 2 tbsp CHIPOTLE HOT SAUCE
- 1/4 cup cotija cheese, grated
- 1 tbsp cilantro, sliced
- 2 tbsp crema Mexicano or crema poblano
- 2 tbsp POBLANOS, HOT OIL BLANCHED, DICED 3/8"
- Pinch of TOASTED MEXICAN SPICES
- 32 oz vol SALSA VERDE PULLED PORK PREP
- 1 tbsp vegetable oil
- 2 tsp garlic, fresh minced
- 1/2 tsp cumin seeds, cracked
- 1 tbsp cilantro, fresh chopped
- 2 cups salsa verde
- 1/4 tsp white pepper
- 1 lb wt pork carnitas, fully cooked, shredded
- 16 oz vol CORN MIXTURE PREP
- 1 - 15.25 oz can corn
- 1 oz vol LBA (liquid Butter alternative) or real butter
- 2 tbsp Parmesan cheese, grated
- 3 tbsp ROASTED GARLIC LIME MAYO
- Pinch of black pepper
- 3 tbsp POBLANOS, ROASTED, DICED 3/8"
- 3 tbsp TOASTED MEXICAN SPICES
- 2 tbsp cumin seeds, whole



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

1

Made with



The Walking Taco DORITOS® Nacho Cheese

- 1 tbsp Mexican oregano
- 12 oz vol CHIPOTLE HOT SAUCE
- 1 cup Buffalo sauce, hot
- 1 tbsp sugar
- 1/4 tsp garlic, granulated
- 1/4 tsp onion, dried, granulated
- 2 tsp chipotle, dried, ground
- 1/4 cup LBA (liquid Butter alternative) or real butter
- 12 oz vol diced POBLANOS, HOT OIL
BLANCHED
- 1 lb poblano peppers, fresh

ROASTED GARLIC

- 1 cup garlic cloves, whole, fresh
- 1 ½ tbsp vegetable oil
- 1 pinch salt, kosher

ROASTED GARLIC LIME MAYO

- 2 cloves garlic, raw
- 1 tsp cumin seed, toasted, ground
- 1 cup mayo
- 3/4 cup GARLIC CLOVES, ROASTED
- 3 tbsp lime juice, fresh
- 3/4 tsp kosher salt
- 1/4 cup onion, sweet type, diced

How to make it

1. Open DORITOS® WALKING TACO bag and place all ingredients in order listed. Serve with a fork for ease of eating.

[title]SALSA VERDE PULLED PORK PREP

3. Heat vegetable oil in pot. Add garlic, cumin seeds, fresh cilantro and sauté briefly to cook garlic, don't brown.
4. Add salsa verde and white pepper and bring to a simmer. Fold in shredded pork carnitas. Store warm for service.

[title]CORN MIXTURE PREP

6. Heat corn with its own liquid until boiling hot. When needed, drain and mix with remaining ingredients. Use ASAP!

[title]TOASTED MEXICAN SPICES

8. Toast whole cumin seeds in a skillet. Cool. Grind. Measure out Mexican oregano and add to spice grinder. Grind together with ground cumin to break down and to mix. Place in a shaker jar with fine holes.

[title]CHIPOTLE HOT SAUCE

10. Mix all ingredients together with a hand held burr mixer. Place into a squeeze bottle. Hold at room temp.

[title]POBLANOS, HOT OIL BLANCHED

12. Poblano peppers, fresh.

[title]ROASTED GARLIC

14. Mix garlic cloves with oil and salt. Place onto a sheet pan. Cover with foil. Roast in a preheated 350°F oven for 15 -20 minutes or until garlic is tender. Cool. Include all oil and juices produced.

[title]ROASTED GARLIC LIME MAYO

16. Place all ingredients into a blender or processer and mix well.