

Saladitas Deep Fried Broccoli Florets

Ingredients

- 6 oz Saladitas
- 1 lb broccoli florets
- 2 eggs
- 1 cup flour
- 1 pinch salt
- 1 lb tomatoes
- 3 cloves garlic
- 1 tbsp chipotles in adobo
- 3 oz onion

How to make it

1. Blanch the broccoli florets in boiling salted water, shock in an ice bath, and drain well.
2. In a food processor blend the Saladitas crackers for about 5 minutes until crumbly.
3. To make the batter separate the egg whites from the yolks. In a large bowl beat the egg whites to full volume with an electric mixer on high speed. Blend egg yolks a tablespoon of all-purpose flour and a pinch of salt. Fold the egg whites into the yolk mixture.
4. Lightly dredge the florets in all-purpose flour, dip in the batter and coat with Saladitas crackers crumbs. Immediately deep fry at 350°F until golden brown. Drain on paper towels.
5. In a saucepan boil tomatoes, garlic, onion and chipotle in adobo. Blend and season to taste.
6. Serve broccoli with the chipotle sauce.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	4-6

Made with



Saladitas