



MEXICAN STREET CORN DIP

Roasted Corn, Cotija & White Cheddar Cheese accented with fresh cilantro & lime rounds out this incredible dip. A perfect pairing with tortilla or potato chips.

Portions: 24

Serving Size: 4 oz

1 Pouch Campbell's Reserve Mexican Style Street Corn - Heated & Held

3 Cups Corn Kernels, frozen - thawed & roasted

1 Cup Cotija Cheese, crumbled

1/4 Cup Lime Juice

1 Tbsp. Chili Powder

3 Tbsp. Cilantro, minced

2 Cup White Cheddar Cheese, shredded

1 Cup Scallions, sliced

METHOD:

Pour soup in to a sauce pot and simmer for 10 minutes, stirring occasionally.

Heat a large skillet over high heat. Add corn to skillet and cook until corn starts to brown. Add soup to corn mixture Continue to simmer another 5 minutes.

Add Cheese, lime juice and chili powder to pot and stir.

To Serve: Portion 1 cup of corn mixture into bowls and garnish with minced cilantro



YOUR PARTNER IN CULINARY EXCELLENCE

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MEXICAN STREET CORN & CHICKEN CASSEROLE

The popular Mexican Street Food Elote, turned into a savory casserole. The addition of roasted chicken & smoked bacon adds depth to this already delightful dish.

Portions: 16

Serving Size: 6 oz

1 Pouch Campbell's Reserve Mexican Style Street Corn - Heated & Held

3 Cups Corn Kernels, frozen - thawed & roasted

3 Cups White Cheddar, shredded

6 Cups Roasted Chicken, roasted and pulled

2 Cups Smoked Bacon, diced & cooked

1 Cup Scallions, sliced

2 Tbsp. Cilantro, chopped

1Tsp. Ground Black Pepper

Cilantro Sprigs for garnish

Crisp Tortilla Chips for garnish

METHOD:

Pour soup in to a sauce pot and simmer for 10 minutes, stirring occasionally.

Heat a large skillet over high heat. Add corn to skillet and cook until corn starts to brown. Add soup to corn mixture Continue to simmer another 5 minutes.

Add remaining ingredients and bake in a 350° F oven for 15 minutes until golden brown.

Garnish with optional tortilla chip and cilantro sprigs.



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CHARRED CHILI LIME SHRIMP & CORN CASSEROLE

A Perfect Summertime Dish. Chili lime grilled shrimp compliment the savory charred Mexican Street Corn Casserole, garnish with fresh lime & cilantro.

Portions: 12

Serving Size: 8 oz

1 Pouch Campbell's Reserve Mexican Style Street Corn - Heated & Held

3 Cups Corn Kernels, frozen - thawed & roasted

48 ea or 2.5 lbs 16/20 Shrimp, peeled & cleaned

1 Tsp. Ground Red Chili

1/4 Cup Olive Oil

1/4 Cup Cilantro Sprigs

2 Oz Lime Juice

24 ea 6-inch Corn Tortillas

1 Tsp. Kosher Salt

2 5 oz. Cans Green Chilis

METHOD:

Pour soup in to a sauce pot and simmer for 5-7 minutes, stirring occasionally.

Heat a large skillet over high heat. Add corn to skillet and cook until corn starts to brown. Add soup to corn mixture Continue to simmer another 5 minutes.

In a large mixing bowl season shrimp with chili, salt, lime juice, let marinade for 30 minutes only.

Grill Shrimp for 2 minutes on each side, set aside



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MEXICAN STREET CORN & PORK CARNITAS BOWL

Two great Mexican dishes paired together. Mexican Street Corn & Slow Braised Pork Carnitas. The true Mexican flavors of Corn, Citrus, Chili, Cilantro are showcased in this flavorful dish.

Portions: 12

Serving Size: 8 oz

1 Pouch Campbell's Reserve Mexican Style Street Corn - Heated & Held

4 Cups Corn Kernels, frozen - thawed & roasted

1 Cup Cotija Cheese, crumbled

4 Cups Pulled Pork Carnitas

1.5 Cup Pace Salsa

1/4 Cup Cilantro Sprigs

24 Lime Wedges

24 ea 6-inch Corn Tortilla, warm

1/4 Tsp. Black Pepper

2 Cups Monterey Cheese Shredded

METHOD:

Pour soup in to a sauce pot and simmer for 10minutes, stirring occasionally.

Heat a large skillet over high heat. Add corn to skillet and cook until corn starts to brown. Add soup to corn mixture Continue to simmer another 5 minutes.

Add 1 1/2 cups of Monterrey cheese to mixture and simmer for 3 minutes.

In a large baking dish, add mixture and sprinkle pulled carnitas and sprinkle with remaining cheeses.

Bake in 350 degree° For 5-7 minutes.

Let stand for 5 minutes and garnish with salsa, lime wedges, cilantro & tortillas.



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