

TOSTITOS® CRISPY CAULIFLOWER ROUNDS

INGREDIENTS

- 30 TOSTITOS® SABRITAS® Salsa Verde
- 2 cups warmed cauliflower- corn purée (recipe below)
- 2 cups warmed roasted corn and cauliflower mix (recipe below)
- 1/4 cup chopped cilantro
- [title]CAULIFLOWER-CORN PUREE:
- 1 cup cauliflower florets
- 3/4 cup fresh corn kernels
- 1 halved yellow onion
- 2 peeled garlic cloves
- 1/3 cup ground Tostitos® Salsa Verde Crispy Rounds Tortilla Chips
- 1 tbsp butter
- 1 tbsp Mexican crema
- 1 tsp kosher salt
- [title]ROASTED CORN AND CAULIFLOWER MIX:
- 2 cups small cauliflower florets
- 1 lb bag frozen yellow corn
- 2 tsp olive oil
- 1/4 tsp guajillo chile powder
- 1/2 tsp kosher salt
- 1/4 tsp ground black pepper

HOW TO MAKE

DIRECTIONS

- Place TOSTITOS® Salsa Verde Crispy Rounds Tortilla Chips on tray.
- Top each round with 1/2 tbsp of the cauliflower-corn puree followed by a 1/2 tbsp of roasted corn and cauliflower mix.



PREP TIME

20min



COOK

TIME

20min



SERVES

30

SERVINGS

FEATURING



- Garnish toppings with sprinkle of chopped cilantro.
- **CAULIFLOWER- CORN PUREE:**
- Steam the cauliflower florets, corn kernels, onion, and garlic until the cauliflower is very soft, about 20 minutes.
- Place in a food processor with the ground TOSTITOS®, crema, and butter and puree to a smooth purée. Add salt and adjust to taste.
- **ROASTED CORN AND CAULIFLOWER MIX:**
- Preheat oven to 475°F.
- Place the cauliflower and corn in medium bowl. Add olive oil and seasonings. Toss to coat vegetables well.
- Pour contents onto sheet pan and place in the oven for 17 minutes or until mostly blackened on the outside. Remove from oven and allow to cool.