



Pork chicharron prensado croquettes with corn and chipotle sauce

Category: Entrées, Egg and Dairy, Peppers, Vegetables

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Preparation
time
40 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 1 can Crema de Elote Campbell's®
- 4 tbsps Chipotles Picados en Adobo La Costeña®
- 1 cup Cooked and roughly mashed potato
- Salt and pepper to taste
- 2 Beaten egg
- 1/2 cup Bread crumbs
- 1/2 cup Chopped chicharron prensado
- 1 tbsp Flour
- 1 tbsp Vegetable oil
- 2 tbsps Chopped parsley



Preparation time

1. Blend Crema de Elote cream with Chipotles Picados peppers.
2. Heat that mixture for 5 minutes. Keep hot.
3. Mix potato with salt, pepper, one beaten egg, two tablespoons bread crumbs, chicharron prensado and flour.
4. Prepare croquettes with above mixture; dip in remaining beaten egg and bread crumbs.
5. Fry croquettes in hot oil.
6. Serve with cream of corn and chipotle pepper. Top with Italian parsley.