

Esquites

INGREDIENTS

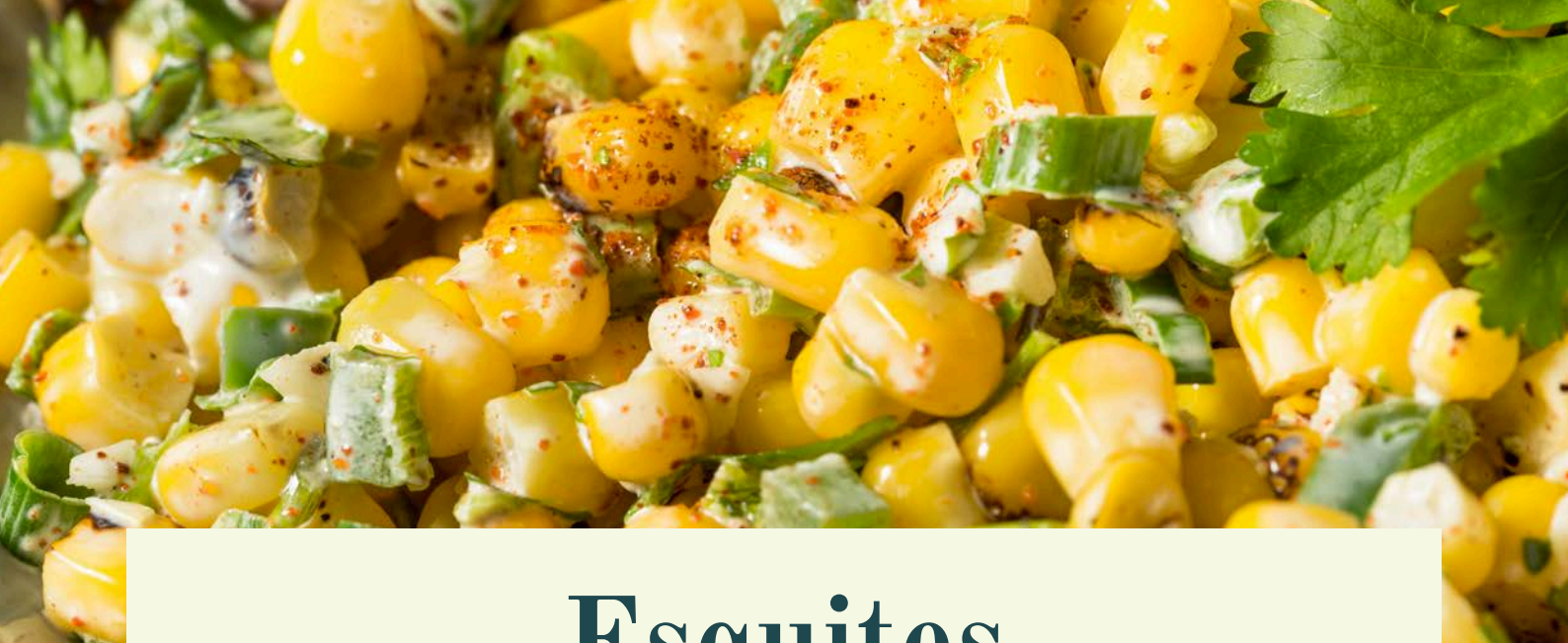
- 4 cups fresh corn kernels
- 1 small brown onion, finely diced
- 1-2 tablespoons olive oil
- 1 tablespoons of butter, if you want
- 1 jalapeño chilli, diced (adjust to taste)
- Handful of fresh coriander, chopped
- Salt to taste
- Optional: a squeeze of lime juice

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Esquites

METHOD

1. Prepare the corn by cutting the kernels off the cob.
2. Heat olive oil in a large pan over medium heat and add the finely diced brown onion and sauté until they become soft and translucent about 5-7 minutes.
3. Add the corn kernels to the pan with the sautéed onions. Stir well to combine.
4. Cook the corn and onion mixture, stirring occasionally, until the corn starts to lightly brown, about 10-12 minutes.
5. Stir in the diced jalapeño chilli and cook for an additional 2-3 minutes until the chilli softens.
6. Add the chopped coriander and stir through the mixture.
7. Season the esquites with salt to taste.
8. If desired, add a squeeze of lime juice for an extra burst of flavour.
9. Serve warm as a side dish or a snack. Esquites can be enjoyed on their own or topped with a sprinkle of cheese or a dollop of sour cream or mayonnaise.

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Chipotle Sauce

INGREDIENTS

- 1 can chipotle peppers in adobo
- 1 tablespoon honey
- Juice of 1 lime
- 60g fresh pineapple (4 small pieces)
- 30g fresh coriander (cilantro) (approx half a bunch)
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 teaspoon garlic (minced or powdered)
- 120g mayonnaise (about 8 tablespoons)

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Chipotle Sauce

METHOD

1. Dice pineapple it into small chunks and roughly chop the coriander.
2. In a blender or food processor, combine the chipotle peppers in adobo, honey, lime juice, fresh pineapple, coriander, salt, black pepper, and garlic.
3. Blend until the mixture is smooth and well combined.
4. Transfer to a bowl and add the mayonnaise to the blended mix. Mix until the sauce is creamy and smooth.
5. Taste the sauce and adjust the seasoning if needed. You can add more salt, honey, or lime juice according to your preference.
6. Transfer the chipotle sauce to a jar or container. Store it in the fridge for up to a week.
7. Use this versatile sauce as a dip, spread, or topping for tacos, sandwiches, grilled meats, or veggies.

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