

Smoky Chorizo Corn

Yield: 14 each 5 oz sides

Ingredients:

- 4 lbs Reser's® Sweet Corn with Butter (71117.12999)
- 2 Tbsp Avocado oil
- 6 oz Dry Spanish Chorizo, small dice
- ½ cup Red bell pepper, small dice
- ½ cup Yellow onion, small dice
- 2 tsp Smoked paprika
- 1 tsp Kosher salt
- ½ cup Chicken stock or water
- ½ cup Italian parsley leaves, finely chopped

Directions:

1. In an 8-quart pot, heat the oil over medium heat and add the chorizo.
2. Cook stirring often until the chorizo starts to render some of its fat.
3. Add the red pepper and onion, sauté for 2-3 minutes until softened.
4. Add the smoked paprika and salt, cook for 30 seconds until the paprika becomes fragrant.
5. Add Reser's Sweet Corn with Butter and chicken stock.
6. Cook until heated through and the flavor of the chorizo and vegetables is noticeable in the corn, 10-15 minutes.
7. Place in a steamtable pan to keep warm.
8. To serve, place 5 oz of the smoky corn into a warmed bowl and garnish with chopped parsley.

© Reser's Foodservice. All Rights Reserved.