



Grilled Cornbread with Beef Barbacoa and Jalapeno Crema

Ingredients:

- 1 3 oz portion of YPL Thaw & Serve Cornbread, grilled
- 6 oz Smithfield Beef Barbacoa, heated and shredded into chunks
- 1 ½ avocado, sliced
- 1 Tbsp. cilantro, chopped. Set aside for garnish
- 3 oz. Jalapeno Crema

Instructions:

- Defrost cornbread. Remove from wrapper, cut into 3oz portion, spray with pan spray.
- Heat Beef Barbacoa as directed.
- Place cornbread on grill to achieve desired grill marks.
- Slice one half of an avocado, place on top of cornbread.
- Gently shred beef into large chunks and place on top of the avocado.
- Drizzle jalapeno crema over the top and garnish with chopped cilantro.

Jalapeno Crema:

- Reduce 7 oz of heavy cream in a sauce pan over low heat until half. Stirring often.
- Add 1 tsp fresh jalapenos into cream and simmer for 2 minutes.
- Strain sauce, season with salt and pepper.
- Just before serving add 1oz fresh lime juice and 1 tsp fresh chopped cilantro, serve immediately.