



Mexican Street Corn Waffles

Ingredients:

- 1 8# pail: BNJUM Corn Muffin Batter
- 2 cups roasted corn
- 2 cups diced red peppers
- 2 cups roasted poblano peppers
- ¾ cup cilantro, chopped. Set aside some for garnish
- 4 limes; zest 3, juice of 3 and one for garnish
- ¼ cup chili powder
- 2 tbsp. cayenne pepper
- 2 tbsp. cumin
- 2 tbsp. paprika

Instructions:

- Defrost batter
- Combined all ingredients until well blended
- Prepare on a well greased, medium-high waffle iron
- Cook until done approx. 3-5 mins depending on thickness of waffle.
- Serve immediately or freeze for later use.

Garnish with roasted corn; diced peppers; lime crema; cilantro and cotija cheese.