

# FROM THE RENZI KITCHEN

## Mexican Street Corn Empanadas

*Yield 45 Serving*

### Ingredients

#37194 • 45 Pillsbury Frozen Pie Rounds

#### *For the Chili Lime Crema:*

#56010 • 8 oz Mayonnaise

#25328 • 12 oz Sour Cream

#57243 • 1 oz Sriracha Chili Sauce

#88056 • 1 fl oz Lime Juice

#68395 • ¼ oz Sugar

#68156 • ½ tsp Garlic Powder

#### *For the Filling:*

#10830 • 2# Cream Cheese

#25328 • 8 oz Sour Cream

#56010 • 8 oz Mayonnaise

#58412 • 1# Green Chilies

#88056 • 2 fl oz Lime Juice

#67120 • 1 fl oz Hot Sauce

#88413 • 1 oz Cilantro, chopped, extra for garnish

#68156 • 1 tsp Garlic Powder

#68351 • 1 tsp Paprika

#68266 • ½ tsp Red Pepper Flakes



- #92274 • ½ tsp Kosher Salt
- #45242 • 3# Corn, thawed
- #25913 • 12 oz Pepper Jack Cheese, shredded
- #18040 • Bacon, cooked, chopped

## Instructions

Thaw pie dough round, covered, either at room temperature 15-30 minutes until flexible or refrigerate overnight. Chili Lime Crema: Combine mayonnaise, sour cream, sriracha, lime juice, sugar and garlic powder in a mixing bowl. Stir until combined and refrigerate until needed. Filling: Combine cream cheese, sour cream, mayonnaise, green chilies, lime juice, hot sauce, garlic powder, paprika, red pepper flakes and salt in a large mixing bowl. Stir until combined, fold in corn, cheese and bacon and refrigerate until needed. Assembly: Remove paper from pie dough round and place sticky side down on parchment-lined sheet pan. Deposit #12 scoop of filling mixture onto each pie dough round; flatten to cover half of the round, leaving a border. Brush border all the way around with water, fold dough over filling and crimp edges with a fork to seal. Bake in convection oven at 325 degrees for 18-22 minutes or standard oven 375 degrees 28-32 minutes. Serve empanadas topped with Chili Lime Crema and cilantro.

*\*Recipe sourced from General Mills Foodservice*