



Total Time
40 MIN.

Serving & Size
SERVES(1 CUP; #4 SPOODLE)

Difficulty
EASY

Yields
12

Two great Mexican dishes paired together. Mexican street corn & slow braised pork carnitas, served with avocado, salsa, cotija cheese over a bed of rice. Top with fresh cilantro and lime. Serve with warm flour tortillas on the side.

Nutrition Facts	
Serving Size	SERVES(1 CUP; #4 SPOODLE)
Amount Per Serving	
Calories 675	
% Daily Value	
Total Fat 29.3g	45%
Saturated Fat 11.9g	60%
Cholesterol 79mg	26%
Sodium 1243mg	52%
Total Carbohydrate 78.8g	26%
Dietary Fiber 10g	40%
Protein 29.7g	59%
Vitamin A 12%	Vitamin C 18%
Calcium 31%	Iron 19%

INGREDIENTS


WEIGHT

MEASURE



Campbell's Reserve® Mexican Street Corn, 4 pounds

1 pouches

frozen whole kernel corn, thawed	19 oz.	4 cups
black pepper, ground		1/4 tsp.
Monterey Jack cheese, shredded	8 oz.	2 cups
cooked pulled pork, shredded	16 oz.	4 cups
cooked white rice	48 oz.	6 cups
cotija cheese, crumbled	8 oz.	1 cups
 Pace® Chunky Salsa- Medium	14 oz.	1 1/2 cups
avocado, ripe, peeled, pitted, sliced		4 ea.
cilantro, sprigs		1/4 cups
lime, cut into 4 wedges		4 ea.
corn tortilla, 6-inch, warmed	11 oz.	12 ea.



INSTRUCTIONS

1. Pour **Campbell's Reserve® Mexican Street Corn** into a sauce pot. Simmer for 10 minutes, stirring occasionally.
2. Heat a large skillet over high heat. Add corn to skillet and cook until it starts to brown.
3. Add soup and pepper to corn mixture. Continue to simmer another 5 minutes.
4. Add 1-1/2 cups Monterrey cheese to mixture. Simmer for 3 minutes.
5. In large baking dish, add mixture. Sprinkle evenly with pulled pork and remaining cheese. Bake in a 350°F oven for 5-7 minutes, or until golden brown. Let stand for 5 minutes.

**CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.**

To Assemble: Portion ingredients in the following order. Serve immediately.

- #8 scoop (1/2 cup) cooked white rice
- #4 spoodle (1 cup baked mixture)
- 1/2 ounce Cotija cheese
- #30 scoop (1/8 cup) cup salsa
- 4 slices avocado
- sprig of cilantro
- 3 lime wedges
- 1 corn tortilla on side