



# LA COCINITA

This newer food truck is dedicated to serving fresh, authentic, gourmet street food from Latin America. La Cocinita ("The Little Kitchen") offers an array of delicious and inexpensive options, ranging from traditional Mexican tacos to less known South American fare such as arepas and patacones.

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Today's Special:

# CACHAPAS WITH RED PEPPER & TOMATILLO SAUCE

SERVES 2



## INGREDIENTS

### Cachapas

- 1 egg
- 1/4 c milk
- 2 tbsp flour
- 1 tbsp salt
- pinch of sugar
- 9 oz package queso fresco (fresh mozzarella can be substituted if queso fresco is unavailable)

### Red Pepper & Tomatillo Sauce

- 2 red peppers
- 5 tomatillos
- 1/2 c vegetable (or chicken) broth
- juice of 1/2 lemon
- 1 tbsp honey
- splash of balsamic vinegar
- 1 tbsp sugar
- pinch of salt & pepper

## DIRECTIONS

### Cachapas

1. Grill 3-4 ears of corn in the husks. Cut the kernels off the cobs (will be approximately 2 cups of corn).
2. Blend 1 1/2 cups of corn with the rest of the ingredients in a blender or food processor, reserving the remaining 1/2 cup of corn.
3. Fold in the rest of the corn.
4. Ladle a scant 1/4 cup of batter at a time (however many will fit at once) onto a buttered non-stick griddle.
5. Cook at medium heat for 5 minutes without disrupting. Carefully flip each corn cake. Cook another 5 minutes. Flip half of the pancakes once more and add sliced queso fresco to the warm side of each of these pancakes.
6. Let sit another 2 minutes to heat the cheese. Place the remaining pancakes on top of the cheese with the warmer side facing down to create "sandwiches."
7. Top with Red Pepper & Tomatillo Sauce.

### Red Pepper & Tomatillo Sauce

1. Peel, clean, and dice the tomatillos. Wash, deseed, and cut the red peppers into large chunks.
2. Combine all the ingredients in a saucepan. Bring to a boil over medium-high heat. Reduce the heat and simmer for 10 minutes, uncovered.
3. Let cool for at least 10 minutes. Puree in a food processor or blender. Pour pureed sauce through a sieve or strainer.
4. Chill sauce in refrigerator until cool, then serve with cachapas.



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Enjoy this scrumptious recipe from La Cocinita compliments of CORPORATE REALTY

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