

SUPC 7282546 • 4/4 LB

Elote Chorizo Chowder

Made with authentic spices and traditional chorizo, this slow cooked corn chowder delivers all the flavors of trendy Mexican street corn. It's ready to use and ideal as a stand-alone soup or a speed-scratch ingredient for dips, sauces, enchiladas, and more.

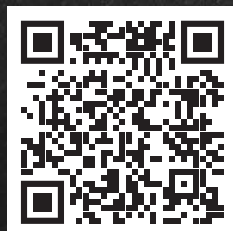


CUTTING
EDGE
SOLUTIONS

WHY WE LOVE IT

- ▣ **Chef-Developed** – Crafted by chefs and made with premium, carefully selected, cleaner label ingredients.
- ▣ **On-Trend Flavor** – Fun twist on popular street corn trend to meet growing consumer demand for global cuisines.
- ▣ **Time & Labor Saver** – Speed-scratch solution removes the need for staff prep and saves valuable time in the kitchen.
- ▣ **Versatility** – Great as a stand-alone soup, appetizer, or sauce or as an ingredient for additional recipes.
- ▣ **Consistency** – Create unique dishes with confidence, each and every time.
- ▣ **From-Scratch Flavor** – Puréed corn adds body and texture, while whole roasted corn, roasted chile peppers, and red bell peppers give it a scratch-made appearance and taste.
- ▣ **Reduces Inventory** – No need to stock numerous additional ingredients in-house for one soup.
- ▣ **Reduces Waste** – 100% usable product with zero waste.

— Sysco —
Imperial



Scan or
click to
shop.

**FUN
FACTS**



Mexican cuisine continues to be one of the fastest-growing global cuisines and the **3rd most loved** by consumers behind American and Pizza/Italian.

(Source: Datassential)

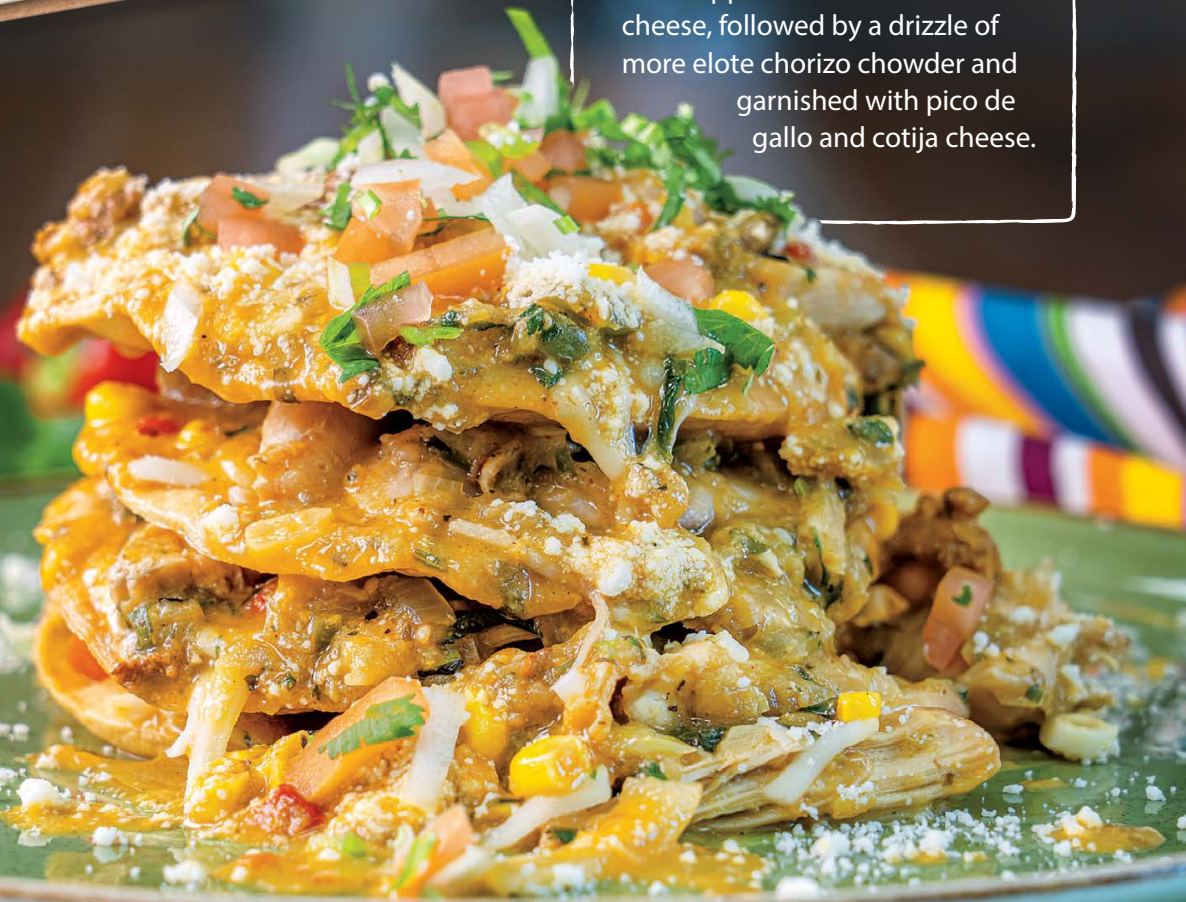
Elote is one of the fastest-growing veggie-centric dishes with an expected 4-year menu **growth of +228%**. *(Source: Datassential)*

APPLICATIONS

- Appetizer, entrée, or sauce
- Dips
- Drizzle on tortilla chips for a Latin poutine
- Stacked enchiladas
- Mexican corn souffle

Chorizo-Corn Stacked Enchiladas

Lightly fried corn tortillas, layered with shredded roasted chicken that's been simmered with herbs and elote chorizo chowder, then topped with mozzarella cheese, followed by a drizzle of more elote chorizo chowder and garnished with pico de gallo and cotija cheese.



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)