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### Salsa Senorita Corn Cakes with Fresh Salsa

#### Ingredients

- 4 oz. white whole-wheat flour (about  $\frac{3}{4}$  cup)
- $\frac{1}{2}$  cup plain yellow cornmeal
- 2 tsp. baking powder
- $\frac{3}{4}$  tsp. salt – divided
- $\frac{1}{2}$  tsp. black pepper – divided
- 1 cup light sour cream
- 2 large eggs
- 2 Tbsp. olive oil – divided
- 1  $\frac{1}{4}$  cups fresh corn kernels (about 2 ears)
- 2 Tbsp. minced jalapeno
- $\frac{1}{3}$  cup **Salsa Senorita** – any variety
- $\frac{1}{2}$  cup diced yellow squash
- $\frac{1}{4}$  cup diced green onions
- $\frac{1}{4}$  cup chopped fresh cilantro
- 1  $\frac{1}{2}$  tsp. white wine vinegar
- 1 med. Tomato, chopped

#### Directions

Combine flour, cornmeal, baking powder,  $\frac{1}{2}$  tsp. salt, and  $\frac{1}{4}$  tsp. pepper into a large mixing bowl. In a separate bowl combine sour cream, eggs and 1 Tbsp. oil, stirring until smooth. Add sour cream mixture, corn and jalapeno to flour mixture; stir just until combined. Heat a large nonstick griddle over medium-high heat. Divide corn mixture into 8 equal portions (about  $\frac{1}{3}$  cup each); shape into patties. Add patties to griddle; cook 6 minutes on each side. Combine squash, green onions, cilantro, vinegar, tomato and remaining oil, salt and pepper into a bowl and toss. Top evenly on top of two corn cakes and serve.

