## RecipesCh@~se

## **Mini Mexican Gorditas**

Yield: 4 min Total Time: 30 min

Recipe from: https://www.recipeschoose.com/recipes/traditional-mexican-gorditas-recipe

## **Ingredients:**

- 1 avocado pitted, peeled, and cut into <sup>1</sup>/<sub>2</sub>-inch cubes
- 1 lemon large, 2 teaspoons grated peel and 41/2 teaspoons juice
- kosher salt
- freshly ground black pepper
- 10 ounces frozen corn such as Green Giant<sup>TM</sup> Steamers<sup>TM</sup> Niblets<sup>TM</sup> frozen corn & butter sauce
- 6 ounces chorizo sausage bulk, crumbled
- 1 can biscuits refrigerated original, 8 biscuits, such as Pillsbury<sup>TM</sup> Grands!<sup>TM</sup> Flaky Layers
- 2 tablespoons corn oil such as Crisco® Pure Corn Oil
- 1 cup shredded pepper jack cheese about 4 ounces

## Nutrition:

- 1. Calories: 960 calories
- 2. Carbohydrate: 85 grams
- 3. Cholesterol: 65 milligrams
- 4. Fat: 60 grams
- 5. Fiber: 8 grams
- 6. Protein: 28 grams
- 7. SaturatedFat: 15 grams
- 8. Sodium: 2150 milligrams
- 9. Sugar: 7 grams

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