



Walking Taco

Ingredients

For 50 Servings:

9 1/4 lbs. corn chips

6 1/4 cups Marzetti® Buttermilk Ranch

12 1/2 cups chili

6 1/4 cups corn, charred

6 1/4 cups black beans

3 1/4 cups tomatoes, diced

3 1/4 cups white onion, diced

3 cups jalapenos, sliced

1 1/2 cups cilantro leaves, chopped

13 ea. (cut into 8) Lime Wedge

For 1 Serving:

1 oz. Marzetti® Buttermilk Ranch

3 oz. corn chips

2 oz. chili

1 oz. corn, charred

1 oz. black beans

1/2 oz. tomatoes, diced

1/2 oz. white onion, diced

1/2 oz. jalapenos, sliced

1 tsp. cilantro leaves, chopped

2 ea. Lime Wedge

Preparation

1. Spray a cast iron skillet and bring up to medium-high heat. Add corn, quickly char, then remove from heat and set aside. Be careful as to not overcook the corn, just want to get a little color on it.
2. Pile chips into a bowl lined with parchment paper.
3. Top chips with hot chili, corn, black beans, tomatoes, white onion, sliced jalapenos and cilantro leaves.
4. Using a diagonal motion, drizzle with **Marzetti® Buttermilk Ranch**.
5. Garnish with two lime wedges.
6. For takeout and delivery pack chips and toppings separately to preserve crunchiness and include a 1.5 oz. **Marzetti® Buttermilk Ranch** packet

Marzetti Products



[Marzetti Buttermilk Ranch Dressing 1.5 Oz Packet](#)