

Saladitas Deep Fried Broccoli Florets

Ingredients

- 6 oz Saladitas
- 1 lb Broccoli florets
- 2 eggs Eggs
- 1 cup Flour
- 1 pinch Salt
- 1 lb Tomatoes
- 3 cloves Garlic
- 1 Tablespoon Chipotles in adobo
- 3 oz Onion

How to make it

1. Blanch the broccoli florets in boiling salted water, shock in an ice bath, and drain well.
2. In a food processor blend the Saladitas crackers for about 5 minutes until crumbly.
3. To make the batter separate the egg whites from the yolks. In a large bowl beat the egg whites to full volume with an electric mixer on high speed. Blend egg yolks a tablespoon of all-purpose flour and a pinch of salt. Fold the egg whites into the yolk mixture.
4. Lightly dredge the florets in all-purpose flour, dip in the batter and coat with Saladitas crackers crumbs. Immediately deep fry at 350 °F until golden brown. Drain on paper towels.
5. In a saucepan boil tomatoes, garlic, onion and chipotle in adobo. Blend and season to taste.
6. Serve broccoli with the chipotle sauce.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Saladitas