



INGREDIENTS

- 1 tbs Del Real Foods® Salsa de Molcajete Roja
- 3 fresh sopes
- 1/2 cup light cream cheese
- 1/4 cup peach preserves
- 1 tbsp. Honey
- 1 jalapeño (halved, seeded and thinly sliced)
- 2 fresh peaches (thinly sliced into wedges)
- 1/4 cup canola or coconut cooking oil
- 1 tbsp. Butter
- 1/4 cup cinnamon sugar
- 1 can whipping cream
- 3-4 mint leaves to garnish

SPICY PEACHES & CREAM CINNAMON SOPES

Nothing provides a kick of flavor like a salsa made by hand. We slowly fire roast our chilies and tomatoes to create that authentic and mouth-watering Mexican flavor. We then grind the ingredients together following traditional Mexican methods to create the perfect texture and flavor combination.



20

Minutes
Prep Time



15

Minutes
Cook Time



3 SOPES

Servings

PREPARATION

Using a hand mixer, mix cold cream cheese, peach preserves, and Del Real Foods® Salsa de Molcajete Roja with honey until well blended. Place mixture in freezer for a quick cool down. Slice peaches (keeping skin on) and jalapeño. Reserve 6-9 fresh peach slices (a fresh topping ingredient) and set sliced peaches and jalapeño aside. Cook sopes in canola or coconut cooking oil according to directions until golden brown (approximately 3-5 minutes/sope). In separate fry pan, while cooking sopes, melt butter and cook peaches on medium heat, until you start to see caramelization on one side. Just before turning peaches over with tongs, add in jalapeños and caramelize on opposite side. Carefully remove peaches and jalapeño into shallow pan and place in freezer to cool. Drain/dry off sopes with paper towels. While sopes are still warm, dip, dust, roll and sprinkle warm sopes with cinnamon sugar, using a shallow dish until all sides are covered. Using cinnamon covered sopes, place 2 dollops of cooled cream cheese mixture in center of sope. Carefully spread mixture from the center out to the inside edges of sopes. Next, top with chilled caramelized peaches and jalapeño (using approximately 5 slices each) alternating each in same direction for presentation. Top with whipped cream and lightly sprinkle with more cinnamon sugar. Garnish with mint sprigs. Serve immediately.