Baked Crispy Corn Cakes

Ingredients

1	LeafSide Comforting Corn Chowder Soup
1 cup	unsweetened soy milk
1/4 cup	red onion
1/2 cup	zucchini
2 tbsp	nutritional yeast

26 *Unique Whole Plant Foods*

So simple, yet bursting with flavor, this party on a plate makes an ordinary day seem festive! Your taste buds come alive when you sink your teeth into these golden goodies filled with sweet corn, complementary green chilis, and a hint of jalapeno. Make these light, but satisfying, southwestern-style cakes for a memorable meal, and add your favorite toppings like colorful confetti. If desired, serve with beans and rice (or quinoa) and let the fiesta begin!

Makes 6 Servings

PREP TIME: 20 minutes • COOK TIME: 30 minutes

wheat free

◊ **Tools Needed: bowl with lid, oven, knife, grater, baking sheet, spatula**

1. Prepare LeafSide's Comforting Corn Chowder with 1 cup of boiling unsweetened soy milk (instead of 2 cups boiling water as noted on package).
2. While the LeafSide meal steeps for 10 minutes, preheat the oven to 375; dice red onion and grate zucchini.
3. Add the onion, zucchini, and nutritional yeast to the prepared LeafSide meal (which will look dry), and mix everything together well.
4. Spoon drop approximately 1/3 cup of batter onto parchment paper lined baking sheet. You should have 6 cakes.
5. Flatten and shape cakes with damp hands (batter will be sticky) to about 1/2" depth all around (they will not spread in the oven).
6. Bake on middle rack for 20 minutes; flip with spatula, and bake for 10 more minutes (it's best not to flip before 20 minutes or cakes may not be firm enough).
7. While cakes cook, prepare your favorite toppings.
8. Remove from oven and cool for 5 minutes; add toppings and serve. Shown with lime crema, avocadoes, cherry tomatoes, smoked paprika, green onions, and fresh lime juice.

Other suggested toppings: red bell peppers, jalapenos, green chilis, pepitas, cilantro, red cabbage, corn, salsa

TIP *Make your own easy lime crema by whisking 1.5 tablespoons of lime juice into 1 cup of non-dairy plain unsweetened yogurt (adjust to taste). Add to a squeeze bottle to drizzle for a nice presentation.*

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