



MEXICAN HOT CHOCOLATE XANGO'S[®]



Our traditional Xango's[®] kicked up with a spiced chocolate sauce.

Ingredients

Xango[®]

chocolate mousse

“hot” chocolate sauce (chocolate sauce w/ pinch of cayenne, nutmeg & cinnamon)

Directions

step 1

Fry thawed Xango's[®] until golden brown (about 4 minutes).

step 2

Allow at least 30 seconds to cool, then coat in cinnamon sugar.

step 3

Cut Xango's[®] in thirds and plate with chocolate mousse.

step 4

Drizzle with “hot” chocolate sauce.