

Recipes

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Spiked Asadero Nachos

Serves 1

Ingredients:

1/2 qt. Mission® Pre-cut Unfried Yellow Corn Tortilla

Chips (06941), fried

1/2 qt. Mission® Pre-cut Unfried Jalapeno Flavored

Tortilla Chips (11912), fried

6 oz. Corona and Asadero Cheese Sauce (see Related 2. Garnish with chopped cilantro, if desired.

Recipe)

Chopped Cilantro to garnish

Directions:

- 1. Place one quart of Mission® Pre-Cut Unfried Yellow Corn and Jalapeño Tortilla Chips in center of plate and top with Corona and Asadero Cheese Sauce.

Corona and Asadero Cheese Sauce

Serves 1

Ingredients:

1 Tbsp. Olive Oil

10 oz. Yellow Onions, small dice

1 Tbsp. Garlic, minced

2 oz. Red Bell Peppers, small dice

2 oz. Green Bell Peppers, small dice

1 tsp. Savory Roasted Vegetable Base

.5 tsp. Ancho Chile Powder

3 oz. Lime Juice

24 oz. Corona Beer

12 oz. Evaporated Milk

24 oz. Asadero Cheese with Peppers, shredded

16 oz. Asadero Cheese, shredded

Directions:

- 1. Heat olive oil in saucepan over medium heat. Add onions, garlic and peppers. Sauté until onions and peppers are softened.
- 2. Add vegetable base, ancho chili powder, lime juice and Corona beer. Increase heat to medium high. Reduce by half. Add in evaporated milk. Reduce again.
- 3. Turn off heat and gradually whisk in cheeses.
- 4. Stir until melted. Serve warm.