



## Recipes

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# Enchiladas de Crema y Aguacate

Serves 8

### Ingredients:

12 Mission® 6" Yellow Corn Tortillas (10503)  
1 cup Sour Cream  
1 tsp. Salt  
1 2/3 cups Jack Cheese , shredded  
1 cup Queso Fresco  
1 cup Vegetable or Canola Oil  
2 large Avocados , sliced  
Salt  
Corn Salsa (see Related Recipe)

### Directions:

1. Preheat oven to 350 degrees F. Combine sour cream and salt in a shallow bowl. Stir thoroughly until sour cream is smooth. Set aside. Combine cheeses in a bowl and set aside.
2. Heat oil in pan over high heat. Dip the tortillas in the oil and fry. Remove tortillas before they stiffen, about 10 seconds. Tortillas should be pliable. Repeat process for remaining tortillas.
3. Dip the tortillas in sour cream, coating evenly. Stuff each tortilla with two avocado slices and 2 Tbs. cheese mixture. Tightly roll up tortillas and place in baking dish, seam side down.
4. Pour additional sour cream on top of enchiladas. Sprinkle corn salsa and leftover cheese over enchiladas. Bake in oven until heated through, about 15 minutes. Garnish with avocado slices and serve.





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### Corn Salsa

Serves 1

#### Ingredients:

2 tsp. Unsalted Butter  
2 ears Corn , shucked  
1/3 cup Red Onion , diced  
7 oz. can Tomatillos  
1/3 cup Cilantro , chopped  
1 Jalapeno Chile , minced  
1/4 tsp. Salt

#### Directions:

1. Melt butter in a small saucepan over medium-high heat. Sauté corn for 3-4 minutes, until softened. Add remaining ingredients and cook for 2-3 minutes. Remove from heat.