El Paso Enchiladas

Prep Time: 20 Minutes
Cooking Time: 10 Minutes
Serves 5

Ingredients:
15 each 6" White Corn Tortillas (10620)
7.5 oz. vol. White Queso , heated (Sargento)
4 oz. wt. Roasted Poblanos , chopped
4 oz. wt. Sweet Corn , roasted
lb. Carnitas , prepared
10 oz. vol. Pepperjack Cheese , shredded
10 oz. vol. Salsa Verde
Fresh Cilantro , chopped , to garnish

Directions:
1. Quickly dip white corn tortillas in hot oil and place on towel lined ½ sheet pan.

2. Spread ½ oz. of white queso in each corn tortilla.

3. Fold roasted poblanos, roasted corn and carnitas together in a mixing bowl.

4. Fill each tortilla with 1 ½ oz. of filling and roll to close.

5. Place 3 enchiladas on hot plate and top each 3 enchiladas with 2 oz. of shredded pepperjack cheese.

6. Place in cheese melter, salamander or oven to melt cheese.

7. Place hot plate on an underliner to serve and finish each with 2 oz. of salsa verde and fresh cilantro.