



Recipes

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Loaded Tornado Nachos

Prep Time: 25 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

60 each 6" Yellow Corn Tortillas (10503)

Salt , to taste

Fire-Roasted Pepper Queso , see related recipe

72 oz. Cooked crumbled Chorizo

Pico de Gallo , see related recipe

Directions:

1. Preheat deep fryer to 350°F.

2. Beginning at outside edge of each tortilla, cut into a $\frac{3}{4}$ to 1-inch thick long spiral shape. Deep fry spiral tortillas in batches for 1½ - 2 minutes or until crispy and golden; drain and season to taste with salt.

3. To Make each Nacho Serving: Place 5 fried spiral cut chips on paper-lined basket and top with two warm 6 ounces ladle full of Fire Roasted Pepper Queso, top with 6 ounces chorizo, 3 ounces Pico de Gallo and serve immediately.



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Fire-Roasted Pepper Queso

Prep Time: 10 Minutes

Cooking Time: 17 Minutes

Serves 1

Ingredients:

- 1/4 each Fresh Poblano Pepper
- 3/4 tsp. Olive Oil
- 1/6 each Onion , minced
- 1/3 each Garlic Cloves , minced
- 1/8 lb. Shredded Monterey Jack Cheese
- 1/8 lb. Loaf Pasteurized Prepared Cheese Product , cubed
- 1/8 cup Half & Half

Directions:

1. Roast or grill Poblano peppers, over medium-high heat (350° to 400°) 5 to 7 minutes or until peppers look blistered, turning often.
2. Place peppers in a zip-top plastic bag; seal and let stand 10 minutes to loosen skins. Peel peppers; remove and discard seeds. Chop peppers finely.
3. Heat oil in large sauté pan over medium-high heat, add onion and sauté for 4 to 5 minutes or until translucent. Add garlic and chopped peppers and cook 2 more minutes; reduce heat to low. Add cheeses and half-and-half, stirring until cheese is melted. Hold warm.



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Pico de Gallo

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

2/3 each Roma Tomato , seeded and diced

1/8 cup Onion , diced

1/6 each Jalapeño Peppers , seeded and minced

1/8 cup Coarsely Chopped Fresh Cilantro

3/4 tsp. Fresh Lime Juice

Directions:

1. In a medium mixing bowl, combine all ingredients and reserve refrigerated.