



## Recipes

MISSIONFOODSERVICE.COM

### Classic Chile con Queso

Serves 6

#### Ingredients:

1 oz. Butter , unsalted  
6 oz. White Onions , diced  
2 oz. Jalapeno Peppers , seeded, diced  
4 oz. Green Chiles Strips, canned  
7 oz. Roma Tomatoes , diced  
4 oz. Heavy Whipping Cream  
Salt to taste  
6 oz. Monterey Jack Cheese  
12 Mission® 6" Yellow Corn Tortillas (10503)

#### Directions:

1. In a large skillet over medium heat, melt butter. Add onions, jalapeño, and sauté until onions are tender and golden, about 5 minutes.
2. Mix in green chilies, tomatoes, cream and salt and let simmer for about 5-10 minutes.
3. Stir in cheese and cover, remove from heat. After cheese has melted, warm tortillas and layer 2 tortillas per taco. Fill each taco with chile con queso. Serve.  
This dish can also be served with Tortilla Chips.