



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Wild Mushroom Chilaquiles Casserole

Serves 10

Ingredients:

3 Tbsp. Olive Oil
4 Portobello Mushrooms Caps, diced
2 3/4 cups Shiitake Mushrooms , diced
3 3/4 cups Cremini Mushrooms , diced
12 Mission® 6" Yellow Corn Tortillas (06942) , fried until golden
1 1/2 cups Red Onions , diced
1 cup Green Onion , diced
1 1/2 cups Tomatoes , diced
2 cups Jack Cheese , shredded
Southwest Chili Roux (see Related Recipe)
Roasted Poblano Cream Sauce (see Related Recipe)

Directions:

1. Heat olive oil in a large skillet over medium high heat and sauté mushrooms until softened, about 8-10 minutes. Set aside.
2. Layer three Mission® Corn Tortillas in the bottom of well-oiled half pans and coarsely crush the tortillas leaving 2-3" pieces.
3. Layer with half the sautéed mushrooms, half the tomatoes, half the scallions, and half the red onion, then sprinkle with one cup of jack cheese.
4. Using your hands, compress the layers so that the ingredients are tightly packed. Moisten layer with a half cup of the Southwest Chili Roux and top with remaining jack cheese.
5. Cover with parchment and aluminum foil and bake about 45 minutes in oven heated to 350° F, or until cheese is melted. Cool and cut into individual servings. To serve, reheat and top with Roasted Poblano Cream Sauce.





Recipes

MISSIONFOODSERVICE.COM

Southwest Chili Roux

Serves 1

Ingredients:

2 Tbsp. Olive Oil
2 1/2 Tbsp. All Purpose Flour
1 oz. (2 Tbs.) Tomato Paste
2 tsp. Cayenne Pepper Sauce Powder
2 tsp. Chile Powder
3 Tbsp. Garlic , minced
2 tsp. Thyme , dried
2 oz. (2 Tbs.) Butter
64 oz. (8 cups) Vegetable Broth
2 tsp. Sugar
16 oz. (2 cups) Heavy Cream
Salt , to taste
Pepper , to taste

Directions:

1. In a heavy saucepan, sauté oil and flour over medium-high heat while whisking for about 10 minutes, until the dark roux is formed. When the roux is cooked, whisk in the tomato paste, cayenne powder, chili powder, garlic, thyme and butter until well incorporated.
2. Add the vegetable broth, sugar and heavy cream to the roux adding a little at a time until each addition is fully incorporated.
3. Bring to a simmer for 10 minutes until the sauce is completely smooth and slightly thickened. *Season with salt and pepper.

Roasted Poblano Cream Sauce

Serves 1

Ingredients:

8 Tbsp. Red Onions
8 Poblano Chiles , roasted, seeded
4 cups Sour Cream
1 cup Cilantro , stemmed

Directions:

1. Add all ingredients to a blender or food processor and puree until smooth. Use to top Wild Mushroom Chilaquiles.