



## Recipes

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# Turkey Molé Nachos

Serves 1

### Ingredients:

5 oz. Mission® Pre-Fried Yellow Triangle Tortilla Chips (08619)  
2 oz. Avocados , diced  
2 Green Onions , diced  
1 tsp. Serrano Chile , minced  
2 Tbsp. Cilantro  
6 oz. Pinto Beans  
4 oz. Molé (see Related Recipes)  
3 oz. Cooked Turkeys Meat, cut into cubes  
4 oz. Monterey Jack Cheese , shredded  
Minced Cilantro  
1/2 oz. Sour Cream  
dash of Lime Juice  
dash of Salt

### Directions:

1. Combine the avocados, green onions, Serrano chile, cilantro, lime juice and salt to make a relish. Set aside.
2. Mound the Mission® tortilla chips on a small sheet pan or heat safe platter. Place the beans on the chips. Ladle the molé sauce over the beans. Place the turkey and cheese on top of the beans.
3. Place in a salamander or a broiler and heat until the cheese is melted.
4. Transfer nachos to serving platter. Garnish with avocado relish, cilantro and sour cream.





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### Molé

Serves 1

#### Ingredients:

1/2 cup Vegetable Oil  
5 Ancho Chiles , cleaned and seeded  
5 Guajillo Chiles , cleaned and seeded  
8 oz. Onions , diced  
5 Garlic Cloves  
3 Roma Tomatoes  
3/4 cup Almond  
1/2 cup Pepitas (cooked Pumpkin Seeds)  
1/3 cup Sesame Seeds  
1 stick Cinnamon  
1 wheel Mexican Chocolate , quartered  
1 Tbsp. Ground Cumin  
1 Tbsp. Oregano  
1 Tbsp. Salt  
Diced White Onion

#### Directions:

1. Heat the vegetable oil in a large pot. Add the chilies and fry until puffed and aromatic, approximately 30 seconds. Remove from oil and set aside.
2. Add the onions and garlic and fry until lightly toasted. Add the tomatoes, nuts, seeds, cinnamon, Mexican chocolate, cumin, oregano, salt and cook for 3-5 minutes.
3. Bring to a boil. Reduce heat and simmer for 30 minutes.
4. Purée mixture in batches in a heavy duty blender until smooth. Keep warm.