



Recipes

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Queso Fundido

Serves 1

Ingredients:

2 Fresh Poblano Chiles
1 tsp. Vegetable Oil
1/4 cup Butter
1 1/2 cups Finely Chopped Shallots
2 1/2 cups Sliced Shiitake Mushrooms
3 cups Whipping Cream
1 cup Chicken Broth
3 1/2 cups Shredded Mozzarella Cheese
1 1/3 cups Goat Cheese
2 Tbsp. Fresh Minced Thyme
1 tsp. Black Pepper
1/2 tsp. Cayenne Pepper Sauce
1 batch Herb Butter (see Related Recipe)
1/2 cup Grated Parmesan Cheese
10 Mission® 6.5" Grill-Ready™ Par-Baked Flour
Tortillas (09301)

Directions:

1. Brush poblanos with oil, set directly over flame and completely blacken, rotating the chile. Place in a bag and seal. Allow to rest for 5-10 minutes. Remove from bag and wipe off blackened skin, cut away stem, seeds and chop. Poblanos should yield approximately 1 cup. Set aside.
2. In a saucepan, melt butter over medium heat. Sauté shallots and mushrooms. Cook until very tender, about seven minutes. Add whipping cream, chicken broth, mozzarella, goat cheese, thyme, black pepper and cayenne. Cook for about 10 minutes and add poblano chiles. Continue cooking for 10 more minutes, stirring until mixture is smooth. Set aside and keep warm.
3. Cut Mission® Grill-Ready™ Par-Baked Tortillas into wedges and dip in the Herb Butter. Sprinkle with parmesan cheese. Bake about 450° F for about eight minutes or until golden brown. Serve chips with Queso Fundido.



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Herb Butter

Serves 1

Ingredients:

8 oz. (1 cup) Butter , melted

1.5 tsp. Fresh Lemon Juice

1 tsp. Salt

.5 tsp. Dried Thyme

.5 tsp. Black Pepper

.5 tsp. Dried Basil

.5 tsp. Dried Parsley

.5 tsp. Garlic Powder

Directions:

1. Mix the above ingredients together in a small container.