



## Recipes

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### Spiked Asadero Nachos

Serves 1

#### Ingredients:

1/2 qt. Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941) , fried

1/2 qt. Mission® Pre-cut Unfried Jalapeno Flavored Tortilla Chips (11912) , fried

6 oz. Corona and Asadero Cheese Sauce (see Related Recipe)

Chopped Cilantro to garnish

#### Directions:

1. Place one quart of Mission® Pre-Cut Unfried Yellow Corn and Jalapeño Tortilla Chips in center of plate and top with Corona and Asadero Cheese Sauce.

2. Garnish with chopped cilantro, if desired.

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### Corona and Asadero Cheese Sauce

Serves 1

#### Ingredients:

1 Tbsp. Olive Oil

10 oz. Yellow Onions , small dice

1 Tbsp. Garlic , minced

2 oz. Red Bell Peppers , small dice

2 oz. Green Bell Peppers , small dice

1 tsp. Savory Roasted Vegetable Base

.5 tsp. Ancho Chile Powder

3 oz. Lime Juice

24 oz. Corona Beer

12 oz. Evaporated Milk

24 oz. Asadero Cheese with Peppers, shredded

16 oz. Asadero Cheese , shredded

#### Directions:

1. Heat olive oil in saucepan over medium heat. Add onions, garlic and peppers. Sauté until onions and peppers are softened.

2. Add vegetable base, ancho chili powder, lime juice and Corona beer. Increase heat to medium high. Reduce by half. Add in evaporated milk. Reduce again.

3. Turn off heat and gradually whisk in cheeses.

4. Stir until melted. Serve warm.