



Recipes

MISSIONFOODSERVICE.COM

Tortilla Sauce

Serves 2

Ingredients:

8 Mission® 6" White Corn Tortillas (10600)
1 Tbsp. Olive Oil
1/2 cup Onion , chopped
2 Tbsp. Garlic , minced
1 Serrano Chile , seeded and minced
1/2 tsp. Cumin
1/2 tsp. Chile Powder
1/2 tsp. Oregano
1/2 tsp. Salt
4 cups Chicken Broth
1/2 cup Heavy Cream
1/2 cup Monterey Jack Cheese , shredded
Freshly ground Pepper

Directions:

1. Preheat oven to 325 degrees F. Place tortillas on a baking sheet and bake until crisp and golden. Set aside.
2. Heat oil in a saucepan over medium heat. Sauté onions, garlic and Serrano. Add seasonings and broth and bring to a boil. Reduce heat and simmer for 10 minutes.
3. Crumble tortillas and place them in the sauce. Whisk in cheese and simmer for 5 more minutes.
4. Place the sauce in a blender and puree until smooth. Serve immediately or keep warm in a double boiler until ready to use.