



Recipes

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Cowboy Beef Tacos

Serves 12

Ingredients:

- 2 large Poblano Chiles
- 1 large Onion , quartered
- 12 Mission® 6" Yellow Corn Tortillas (10503)
- 1 lbs. Southwest Flavored Beef Strips, pre-cooked
- 6 oz. Queso Fresco , crumbled
- 6 oz. Pico de Gallo Salsa
- 1 oz. Cilantro Leaves, minced
- 4 oz. Crème Fraîche

Directions:

1. Preheat charbroiler. Place poblanos and onion in broiler and broil until blackened (about 7 to 8 minutes).
2. Remove from heat and place poblanos in a plastic bag and seal. Allow chiles to "sweat" for 10 minutes. Peel skin off, discard seeds and stem. Cut chiles and onions into strips.
3. Heat beef strips on lightly oiled flat grill or rethermalizer to 140 degrees F. Heat tortillas according to package instructions. Place beef strips and remaining ingredients on corn tortillas. Serve immediately.