



Recipes

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Chorizo and Poblano Tacos

Prep Time: 20 Minutes

Cooking Time: 1 Minutes

Serves 2

Ingredients:

- 3 each 6" Heat Pressed Flour Tortillas (10400)
- 1 each Fire Roasted Poblanos , seeded , peeled and quartered
- 4.5 oz. vol. Chorizo Sausages , cooked and crumbled
- 1 each 6" Pressed Mazina™ Tortilla (08042)
- 1.5 oz. vol. Shaved Mexican Cheese Blend (commercially available)
- 1.5 oz. vol. Fresh Pico de Gallo (commercially available)

Directions:

1. Place fire roasted Poblano on clean cutting board. Quarter and seed Poblano pepper. (Set remaining quarter aside for separate order).
2. Heat chorizo.
3. Heat tortillas and place in serving vessel.
4. Place ¼ of roasted Poblano in center of each tortilla.
5. Distribute remaining ingredients evenly into each tortilla.
6. Garnish with fresh cilantro and serve immediately.