



## Recipes

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### El Paso Enchiladas

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 5

#### Ingredients:

- 15 each 6" White Corn Tortillas (10620)
- 7.5 oz. vol. White Queso , heated (Sargento)
- 4 oz. wt. Roasted Poblanos , chopped
- 4 oz. wt. Sweet Corn , roasted
- lb. Carnitas , prepared
- 10 oz. vol. Pepperjack Cheese , shredded
- 10 oz. vol. Salsa Verde
- Fresh Cilantro , chopped , to garnish

#### Directions:

1. Quickly dip white corn tortillas in hot oil and place on towel lined ½ sheet pan.
2. Spread ½ oz. of white queso in each corn tortilla.
3. Fold roasted poblanos, roasted corn and carnitas together in a mixing bowl.
4. Fill each tortilla with 1 ½ oz. of filling and roll to close.
5. Place 3 enchiladas on hot plate and top each 3 enchiladas with 2 oz. of shredded pepperjack cheese.
6. Place in cheese melter, salamander or oven to melt cheese.
7. Place hot plate on an underliner to serve and finish each with 2 oz. of salsa verde and fresh cilantro.