



## Rellenos y Rellenos

Prep Time: 60 Minutes

Cooking Time: 15 Minutes

Serves 2

### Ingredients:

- 1 each 8" Whole Wheat Tortilla (10411)
- 2 each Fresh Poblano , medium size
- 2 oz. vol. Sweet Corn Niblets
- 2 oz. vol. Chorizo , cooked and crumbled
- 2 oz. vol. Oaxaca Cheese , shredded
- 2 oz. vol. Butternut Squash Goat Cheese Sauce (see related recipe)
- Goat Cheese Crumbles , to garnish
- Cilantro , chiffonade , to garnish

### Directions:

1. Toss poblanos lightly in oil. Place on small pan and broil, turning once to blister the skin on both sides. Place in a bowl and wrap in foodservice film to steam, about 10 minutes.
2. Meanwhile, fold corn, chorizo and Oaxaca cheese together in a small mixing bowl. Season to taste with salt and pepper.
3. Peel skin and cut the stem off to deseed. Reserve the "lid" and carefully stuff the poblano with the chorizo and cheese mixture where stem was removed.
4. Cut whole wheat tortilla in half and wrap around chile rellenos, placing flap side down on parchment lined sheet pan. Lightly brush top of tortilla with oil.
5. Replace lid and bake in 400° F oven until crispy, approximately 12 minutes.
6. Remove from oven.
7. Pour butternut squash goat cheese sauce in the center of the plate. Stack rellenos and garnish with goat cheese crumbles and cilantro.
8. Serve immediately.



## Recipes

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# Butternut Squash Goat Cheese Sauce

Serves 1

### Ingredients:

- 14 oz. wt. Butternut Squash , peeled and diced
- 2 oz. vol. Yellow Onions , diced
- 24 oz. vol. Vegetable Broth
- 2 oz. vol. Heavy Cream
- 1.5 oz. vol. Goat Cheese
- Kosher Salt and Pepper , to taste
- 1/4 tsp. Chili Flakes
- 1/4 tsp. Gound Nutmeg

### Directions:

1. Heat butternut squash, onions and broth in a medium sauce pot over medium high heat.
2. Bring to a simmer and reduce heat. Cook until squash is softened and mashes easily when pierced with a fork.
3. Remove from heat. Whisk in heavy cream.
4. Pour into a blender and start on low speed allowing steam to escape. Add in seasonings and goat cheese and blend until smooth.
5. Hold warm for service.
6. Thin with additional broth if needed to keep sauce like consistency.