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Hatch Green Chile Steak Enchiladas

Prep Time: 50 Minutes

Cooking Time: 75 Minutes

Serves 12

Ingredients:

24 each 12" Spinach Herb Wraps (10251)

4 lbs. Flank Steaks , raw , cut in half

Flank Steak Marinade , see related recipe

2 cups Beef Stock

16 oz. Bell Peppers Slices , thin

16 oz. Onion Slices , thin

Creamy Hatch Green Chile Queso Sauce , see related recipe

1.5 lbs. Flame-roasted Corn and Black Bean Blend , frozen , warm

Creamy Poblano Rice , see related recipe

Directions:

1. Preheat conventional oven to 350°F.
2. Combine flank steak and marinade in a zip top bag, toss to coat and marinate under refrigeration for 2 hours.
3. Preheat open flame grill to medium-high. Remove steak from marinade and grill to medium doneness. Let rest and slice thin against grain. Combine sliced steak with peppers, onion, and beef stock; braise for 30 minutes or until meat is tender, remove from oven and cool.
4. To make enchiladas, ladle 2 cups Hatch Green Chile Queso into full size sheet pan and spread evenly. Place Mission® Tortilla on a flat work surface, top each with 4 oz. steak and pepper filling and drizzle with 1 tablespoon each Queso Sauce, roll and place in 3 rows of 8 into pan. Top with another 3 cups of Queso Sauce, cover and bake for 20 to 30 minutes or until heated through.
5. To plate, portion 1 cup Creamy Poblano Rice on plate and top with 2 steak enchiladas, top with 2 oz. flame-roasted corn and black beans



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Flank Steak Marinade

Serves 1

Ingredients:

1/2 cup Olive Oil
1/2 cup Fresh Lime Juice
8 each Garlic Clove , finely chopped
2 Tbsp. Ground Cumin
2 Tbsp. Ground Coriander
1.5 tsp. Kosher Salt
1 tsp. Ground Black Pepper

Directions:

1. In mixing bowl, combine all ingredients; stir well.

Hatch Green Chile Queso Sauce

Serves 1

Ingredients:

1 Tbsp. Oil
4 each Garlic Cloves , minced
1 lb. Shredded Monterey Jack Cheese
1.5 lbs. Loaf Pasteurized Prepared Cheese Product , cubed
1 qt. Half & Half
1 cup Roasted Hatch Green Chiles , seeded , peeled , chopped

Directions:

1. In sauce pot, heat oil over medium heat, add garlic and sauté for 2 minutes or until fragrant. Add remaining ingredients and stir until combined and completely melted.



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Poblano Rice

Serves 1

Ingredients:

5 each Roasted Poblano Peppers , peeled and seeded

2.5 cups Half & Half

2 cups Water

2 cups Long Grain White Rice

2 tsp. Kosher Salt

Directions:

1. In food processor, pulse roasted poblano peppers until pureed; reserve.

2. Meanwhile heat cream and water in sauce pan until just boiling, transfer mixture to 4-inch half hotel pan and add rice, salt, and reserved poblano peppers. Cover with foil and bake for 20 to 30 minutes or until rice is tender. Hold warm.