



Recipes

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Rajas con Crema Tacos

Serves 4

Ingredients:

12 Mission® 4.5" White Corn Tortillas (20123)
1 medium White Onion , thickly sliced
1 Tbsp. Olive Oil
Salt and Pepper to taste
4 Poblano Chiles
2 Serrano Chiles
2 Red Bell Peppers
1/2 tsp. dried Mexican Oregano
1/2 cup Mexican Créma or Sour Cream
2 cloves Garlic , pan roasted until brown and soft, then peeled
1/2 cup Queso Fresco , crumbled
pinch of Salt

Directions:

1. Light an outdoor grill and let it burn down to a medium hot fire. Lightly brush the onion with oil and season on both sides with salt and pepper. Grill onion, chilies, and bell peppers until soft. Peel, seed and devein the chilies and peppers, then cut into long strips.
2. Put the oregano, cream, garlic, cheese and salt in a blender or food processor and puree to a smooth paste. Pour into a medium sized saucepan add onions and chilies, and heat gently a few minutes to blend flavors.
3. Heat corn tortillas according to package instruction. Stack 2 tortillas and fill with rajas con crema. Repeat process and serve.
4. NOTE: Mexican Crema and Queso Fresco can be found in most grocery chains or in local Mexican markets. Both items are well worth looking for to give this dish authenticity.