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Mushroom Poblano Empanadas

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

- 12 each 8" Fry-Ready Tortilla (37185)
- 2 Tbsp. Vegetable Oil
- 5 oz. Red Onions , diced
- 9 oz. Shitake Mushrooms , diced
- 9 oz. Portabella Mushrooms, diced
- 5 oz. Poblano Peppers, roasted, diced
- 9 oz. Corn , roasted off the cob
- 1/4 cup Flour
- 3 tsp. Cumin , ground
- 1 1/2 tsp. Coriander , ground
- 1 tsp. Smoked Paprika , ground
- 2 1/2 cups Vegetable broth
- 8 oz. Oaxaca Cheese
- Egg Wash , as needed
- Cumin-Cilantro Crema, see related recipe

Directions:

1. Heat oil over medium-high heat in a large skillet. Add onions and sauté for 3-5 minutes. Add mushrooms and sauté for 5-7 minutes or until the mushrooms start to give off their moisture. Add the poblano peppers and corn. In a separate bowl, combine flour, cumin, coriander, and smoked paprika. Mix well until the flour mixture has coated all the ingredients. Add the vegetable broth and heat until a thickened gravy has formed. Remove from heat, add Oaxaca cheese, and store refrigerated.
2. Place 4 oz. of the empanada filling on one half of the tortilla and brush the edges with egg wash. Fold the empty half of the tortilla over, forming an empanada. Using a fork, gently crimp the edges.
3. Pre-heat fryer to 350°F. Place empanada in the fryer and fry for 3-4 minutes or until the outside is crispy and the inside is hot. Serve with ¼ cup of Cumin-Cilantro Crema.



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Cumin-Cilantro Crema

Prep Time: 5 Minutes

Serves 1

Ingredients:

3 cups Sour Cream

1 Tbsp. Cumin , ground

1/4 cup Cilantro , minced

Directions:

1. Combine all ingredients, mix well. Refrigerate for service.