



Stuffed Poblano Chicken Taco

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

12 each 8" Heat Pressed Flour Tortillas (10410) , grilled to warm

3/4 cup Hot sauce aioli

12 each Roasted Poblano pepper, skinned, seeded

3 1/2 lbs. Huitlacoche Chicken, see related recipe

3/4 cup Charred Corn Kernels

3/4 cup Cotija cheese crumbles

As needed Fresh Cilantro

Directions:

1. To prepare one Stuffed Poblano Chicken Taco, stuff one poblano pepper with 1 cup of the Huitlacoche Chicken and bake until fully heated through.

2. Lay one grilled tortilla flat and spread with 1 tbsp. of hot sauce aioli, and then top with the stuffed poblano pepper.

3. Garnish with 1 tbsp. charred corn, 1 tbsp. cotija crumbles, and a pinch of fresh cilantro leaves and serve.

Huitlacoche Chicken

Serves 1

Ingredients:

2 3/4 lbs. Chicken , cooked, pulled

2 1/4 lbs. Huitlacoche, prepared

Directions:

1. Combine ingredients and store refrigerated until use.