



Recipes

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Chihuahua Chile Relleno Tacos

Prep Time: 32 Minutes

Cooking Time: 24 Minutes

Serves 12

Ingredients:

- 12 each 8" Pressed Mazina™ Tortillas (08043)
- 12 each Poblano pepper, whole, roasted, peeled
- 36 oz. Seasoned Ground Beef , cooked, warm
- 3 cups Chihuahua cheese, shredded
- 3/4 cup Butter , melted
- 3 cups Pickled red onions, prepared
- As needed Cilantro leaves, fresh

Directions:

1. Place roasted poblano peppers on work surface and cut 3" slit down one side of pepper lengthwise. Open slit and fill each with 3 oz. seasoned beef. Reserve warm.
2. To prepare single serving, place stuffed poblano on sizzle plate and top with ½ cup cheese, then melt under salamander or in hot oven. Brush Mazina Tortilla with butter and toast on both sides in sauté pan or griddle over medium-high heat until toasted but still flexible. Place warm, stuffed poblano with melted cheese on top of toasted tortilla. Garnish with ¼ cup pickled red onions and cilantro leaves as desired and serve immediately.