



Tortilla Crusted Smoked Chicken Chiles Rellenos

Serves 3

Ingredients:

6 Poblano Chiles
4 oz. Smoked Gouda , diced
4 oz. Jack Cheese , diced
4 oz. Smoked Chicken , diced
3 Egg Whites
8 Mission® 6" White Corn Tortillas (10630)
Pico de Gallo
Sour Cream
Flour
Vegetable Oil

Directions:

1. Blacken chiles over an open flame until blistered. Place in a plastic bag to steam for 10 minutes. Remove the skins from the chiles and cut a 1" slit, lengthwise, through one side of the chili and remove the seeds.
2. Combine the cheeses and the chicken and set aside.
3. Place Mission® tortillas into a food processor and grind until a fine crumb is formed. Beat egg whites until stiff, then fold in the tortilla crumbs.
4. Being careful not to tear them, place 2 tablespoons of the cheese/chicken filling into each of the chiles. Heat oil in a sauté pan, using enough to cover the pan to a depth of about 1/4".
5. Dust the filled chiles in flour, then dip in the tortilla/egg white mixture making sure they are well coated. Sauté all sides of the chile until golden brown.
6. Serve garnished with pico de gallo and sour cream.