



Recipes

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Classic Chile con Queso

Serves 6

Ingredients:

1 oz. Butter , unsalted
6 oz. White Onions , diced
2 oz. Jalapeno Peppers , seeded, diced
4 oz. Green Chiles Strips, canned
7 oz. Roma Tomatoes , diced
4 oz. Heavy Whipping Cream
Salt to taste
6 oz. Monterey Jack Cheese
12 Mission® 6" Yellow Corn Tortillas (10503)

Directions:

1. In a large skillet over medium heat, melt butter. Add onions, jalapeño, and sauté until onions are tender and golden, about 5 minutes.
2. Mix in green chilies, tomatoes, cream and salt and let simmer for about 5-10 minutes.
3. Stir in cheese and cover, remove from heat. After cheese has melted, warm tortillas and layer 2 tortillas per taco. Fill each taco with chile con queso. Serve.
This dish can also be served with Tortilla Chips.