



## Recipes

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### Nachos Oaxaca

Serves 1

#### Ingredients:

4 oz. (4 cups) Mission Jalapeño & Chipotle Flavored  
Pre-cut Unfried Chips  
2 oz. (1/4 cup) Easy Mole Sauce (see recipe)  
1.25 oz. (1/4 cup) Corn Kernal  
1.5 oz. (1/4 cup) Black Beans, drained and rinsed  
3 oz. (3/4 cup) Seasoned Chicken Strips  
1.5 oz. (1/4 cup) Crumbled Queso Fresco  
1 oz. (2 Tbsp.) Chopped Roma Tomatoes  
0.75 oz. (2 Tbsp.) Sour Cream  
3 slices Avocado

#### Directions:

1. Fill fryer basket half full with room temperature unfried chips. Submerge in oil heated to 350-360°F. With long handled tongs, gently poke at the chips to submerge to ensure even frying. Remove from oil, allow to drain for a few seconds. Transfer to a paper lined surface and season with salt while chips are still hot. Set aside.

2. Place chips on serving platter and drizzle with mole sauce. Sprinkle with next 5 ingredients. Garnish with sour cream and avocado slices. Serve immediately.

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### Easy Mole Sauce

Serves 1

#### Ingredients:

1 oz. (3 Tbsp.) Vegetable Oil or Lard  
0.75 oz. (3 Tbsp.) Sesame Seeds  
1 1/2 tablets (4.5 oz.) Mexican Chocolate  
3.25 oz. (1/3 cup) Smooth Peanut Butter  
12 oz. (1 1/2 cups) Prepared Mole  
3 oz. (1/3 cup) Chicken Broth

#### Directions:

1. In a large skillet, heat oil and saute sesame seeds until golden brown. Add chocolate, peanut butter and prepared mole and stir to blend. Add chicken broth to thin out slightly. Mole should be as thick as gravy and coat the back of a spoon. Set aside until ready to use.