



Recipes

MISSIONFOODSERVICE.COM

Chili Rellenos

Serves 1

Ingredients:

6 Mission® 12" Heat Pressed Flour Tortillas (10430)
8 whole Green New Mexican Chiles , roasted, peeled
and stemmed
1/2 lbs. Muenster Cheese , cut into strips
1 cup Monterey Jack Cheese , grated
1/2 cup Cheddar Cheese , grated
3 Eggs
1/2 cup Flour
1/2 cup Milk
1/2 tsp. Salt

Directions:

1. Gently stuff green chiles with Muenster cheese strips.
2. Lay them side-by-side in a greased 9"x13" baking pan. Sprinkle with Monterey Jack and cheddar cheeses.
3. Beat eggs, flour, milk and salt until smooth.
4. Carefully pour the egg mixture over the chiles and bake uncovered for 35 minutes, or until custard is firm and top is lightly browned.
5. To assemble the wraps, warm the Mission® flour tortillas.
6. Divide the Adobada into six equal portions and do the same with the baked Rellenos.
7. Fill each warmed tortilla with one-sixth of the Adobada and one-sixth of the baked Rellenos.
8. Wrap and serve.