



Recipes

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Poblano Chilaquiles

Serves 4

Ingredients:

4 Mission® 8" Heat Pressed Flour Tortillas (10410)
2 Poblano Chiles
2 Jalapeno Peppers
3 Tbsp. Unsalted Butter
1 medium Onion , sliced
1/8 tsp. minced Garlic
1 large Tomato , cored, seeded and chopped
4 Tbsp. minced Hams
1/2 tsp. Salt or to taste
1/2 tsp. freshly ground Black Pepper
8 Eggs
1/2 tsp. Salt or to taste
1/2 tsp. freshly ground Black Pepper
8 oz. Monterey Jack Cheese
1/2 cup Queso Fresco , crumbled, to garnish
1/2 cup Slivered Green Onion , to garnish
1 dozen Mission® 4.5" White Corn Tortilla (20123) ,
served warm with butter

Directions:

1. Generously butter an 8 cup soufflé dish or other baking dish and set aside.
2. Arrange poblano and jalapenos on a broiler pan. Broil 3" from heat source, turning chilies with tongs until charred on all sides, about 5-10 minutes.
3. Transfer immediately to a plastic bag and seal tightly. Let steam about 10 minutes. Peel chilies and cut in half. Discard seeds, veins and cores. Rinse under cold water. Pat dry and cut into 1/8" julienne.
4. Melt butter in a large saucepan over medium heat. add onion and garlic, cook until translucent, stirring occasionally, about 10 minutes.
5. Add roasted chilies and cook 5 minutes longer.
6. Remove from heat and stir in tomatoes and ham. Season with salt and pepper. Transfer to prepared soufflé dish.
7. Slightly whisk eggs in a bowl and season with salt and pepper. Pour eggs over chili and ham mixture. Cover completely with Monterey Jack cheese.
8. Broil casserole for 3-5 minutes or until eggs are firm and cheese has browned. Top with Queso Fresco and green onions.
9. Serve with warm buttered tortillas.