

Chihuahua Chile Relleno Tacos

Prep time: 32 Cook Time: 24 Servings: 12

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|-----------------------------|-------|---------------------------|-----------|
| 8" Pressed Mazina™ Tortilla | 08043 | | 12 each |
| Poblano Pepper | | whole, roasted, peeled | 12 each |
| Seasoned Ground Beef | | cooked, warm | 36 oz. |
| Chihuahua Cheese | | shredded | 3 cup |
| Butter | | melted | 3/4 cup |
| Pickled Red Onions | | prepared | 3 cup |
| Cilantro Leaves | | fresh | As needed |

Instructions

1. Place roasted poblano peppers on work surface and cut 3" slit down one side of pepper lengthwise. Open slit and fill each with 3 oz. seasoned beef. Reserve warm.
2. To prepare single serving, place stuffed poblano on sizzle plate and top with ½ cup cheese, then melt under salamander or in hot oven. Brush Mazina Tortilla with butter and toast on both sides in sauté pan or griddle over medium-high heat until toasted but still flexible. Place warm, stuffed poblano with melted cheese on top of toasted tortilla. Garnish with ¼ cup pickled red onions and cilantro leaves as desired and serve immediately.

