



# Mushroom Poblano Empanadas

Prep time: 15 Cook Time: 20 Servings: 12

Better For You,Appetizers/Sides/Snacks,Fry-Ready Tortillas,Casual Dining,Catering,Plant-Based Preferences,Modern Mexican

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		8 Each
Vegetable Oil			2 Tbsp.
Red Onions		diced	5 Oz.
Shitake Mushrooms		diced	9 Oz.
Portabella Mushrooms		diced	9 Oz.
Poblano Peppers		roasted, diced	5 Oz.
Corn		roasted off the cob	9 Oz.
Flour			1/4 cup
Cumin		ground	3 tsp.
Coriander		ground	1 1/2 tsp.
Smoked Paprika		ground	1 tsp.
Vegetable broth			2 1/2 cup
Oaxaca Cheese			8 Oz.
Egg Wash			As Needed
Cumin-Cilantro Crema		See Related Recipe	



## Instructions

1. Heat oil over medium-high heat in a large skillet. Add onions and sauté for 3-5 minutes. Add mushrooms and sauté for 5-7 minutes or until the mushrooms start to give off their moisture. Add the poblano peppers and corn. In a separate bowl, combine flour, cumin, coriander, and smoked paprika. Mix well until the flour mixture has coated all the ingredients. Add the vegetable broth and heat until a thickened gravy has formed. Remove from heat, add Oaxaca cheese, and store refrigerated.
2. Place 4 oz. of the empanada filling on one half of the tortilla and brush the edges with egg wash. Fold the empty half of the tortilla over, forming an empanada. Using a fork, gently crimp the edges.
3. Preheat fryer to 350°F. Place empanada in the fryer and fry for 3-4 minutes or until the outside is crispy and the inside is hot. Serve with ¼ cup of Cumin-Cilantro Crema.



# Cumin-Cilantro Crema

Prep time: 5 Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Sour Cream			3 cup
Cumin		ground	1 Tbsp.
Cilantro		minced	1/4 cup

## Instructions

1. Combine all ingredients, mix well. Refrigerate for service.

