



Chalupas Poblanas

Prep time: 60 Cook Time: 5 Servings: 12

Latino, Entrees, Better For You, Appetizers/Sides/Snacks, Corn Tortillas, Catering, Casual Dining, FSR/QSR, Modern Mexican, Snacks & Shareables, Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" White Corn Tortillas	20123		24 Each
Salsa Roja (for Chalupas Poblanas)		see related recipe	6 Oz.
Salsa Verde (for Chalupas Poblanas)		see related recipe	6 Oz.
vegetable oil			As Needed
Onions		diced	1/4 cup
Chicken		cooked, shredded	1 1/2 Lbs.
Queso Fresco		crumbled	3/4 Lbs.

Instructions

1. Spread 1 tbsp. Salsa Roja on one tortilla and 1 tbsp. Salsa Verde on a separate tortilla. Over medium-high heat, place the tortillas, sauce side up, in a pan that has been lightly brushed with oil. Fry until crisp.
2. To serve: garnish each chalupa with 1 tsp. of onion, 1 oz. of warm chicken, and ½ oz. of queso fresco.



Salsa Roja (for Chalupas Poblanas)

Prep time: 10 Cook Time: 20 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
olive oil			As Needed
Onion		diced	1 3/4 Oz.
Garlic Cloves		small, diced	1 Each
Tomatoes		fresh, diced	6 Oz.
Lime Juice		fresh	1 1/2 tsp.
ancho chili powder			To Taste

Instructions

1. Sauté onions, garlic, and chili pepper over medium heat until soft. Meanwhile, bring a pot of water to a boil, add tomatoes; simmer for 5 minutes.
2. Combine onions, garlic, chili pepper, tomatoes, and lime juice in a food processor and puree to desired consistency.
3. Transfer salsa to a sauté pan and reduce until slightly thickened. Season to taste with salt and ancho powder.



Salsa Verde (for Chalupas Poblanas)

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatillos		husked and rinsed	1 1/2 Lbs.
White Onion		chopped	1 1/4
Garlic		peeled	4 cloves
jalapeno pepper		stemmed	3 Each
Vegetable Oil			3 Tbsp.
Cilantro Leaves		coarsely chopped	1/2 cup

Instructions

1. Preheat oven to 450 degrees F. In a bowl, toss together tomatillos, onions, garlic, chilies, oil, salt and pepper. Transfer to a small baking dish. Roast for 45 minutes. Remove and let cool.
2. Place cooled mixture in processor and pulse blend until coarsely processed. Season to taste with salt.
3. *Shelf Life: 4 days. Makes about 3 cups.
4. NOTE: SALSA VERDE may be substituted with the following recipe: 3 7oz. cans Salsa Verde (Tomatillo salsa); 1/2 cup Cilantro Leaves; 3-4 Jalapeño Chilies, stemmed
5. Place in processor. Process until well combined.

