



## Stuffed Poblano Chicken Taco

Prep time: 10 Cook Time: 20 Servings: 12

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortillas	10410	grilled to warm	12 Each
Hot sauce aioli			3/4 cup
Poblano Pepper		skinned, seeded, roasted	12 Each
Huitlacoche Chicken			3 1/2 Lbs.
Charred Corn Kernels			3/4 cup
Cotija Cheese		crumbles	3/4 cup
Fresh Cilantro			As Needed

### Instructions

1. To prepare one Stuffed Poblano Chicken Taco, stuff one poblano pepper with 1 cup of the Huitlacoche Chicken and bake until fully heated through.
2. Lay one grilled tortilla flat and spread with 1 tbsp. of hot sauce aioli, and then top with the stuffed poblano pepper.
3. Garnish with 1 tbsp. charred corn, 1 tbsp. cotija crumbles, and a pinch of fresh cilantro leaves and serve.



# Huitlacoche Chicken

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken		cooked, pulled	2 3/4 Lbs.
Huitlacoche		prepared	2 1/4 Lbs.

## Instructions

- 1. Combine ingredients and store refrigerated until use.

