



Seafood Tamales with Roasted Poblano Cream Sauce

Prep time: 45 Cook Time: 50 Servings: 12

Entrees, Corn Tortillas, Casual Dining, Catering, Seafood, Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" White Corn Tortillas	20123		24 Each
Poblano Pepper		roasted, peeled, seeded, diced	8 Oz.
Monterey Jack Cheese		shredded	12 Oz.
Shrimp		raw, chopped	24 Oz.
Crab Meat		shredded, cooked or raw	24 Oz.
Thyme		dried	2 tsp.
Black Pepper			1 tsp.
Corn Husks		dried, reconstituted	24 Each
Roasted Poblano Sauce			3 cup
Pico de Gallo		prepared	1 1/2 cup



Instructions

1. Combine roasted pepper, cheese, shrimp, crab, thyme, and black pepper together in a bowl. Reserve refrigerated.
2. To assemble, fill each tortilla with about 2 ¾ oz. of the seafood filling, and wrap tightly, folding in one end like a burrito. Wrap the tortillas in corn husks, folding under the excess corn husk, and securing with kitchen string.
3. Place the tamales in a deep steamer and steam for 50-60 minutes or until mixture has cooked through and tortilla has firmed up.
4. To serve: Unwrap two of the tamales and top with 2 oz. roasted poblano sauce and 2 tbsp. pico de gallo. Optionally, place steamed corn husks under a broiler until lightly charred and serve tamales over top.



Roasted Poblano Sauce

Prep time: 15 Cook Time: 15 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter			3 Tbsp.
Onion		diced	1/3 cup
Garlic		minced	3 cloves
Flour			3 Tbsp.
Heavy Cream			3 cup
Poblano Pepper		roasted, peeled, seeded	6 Oz.
Sea Salt			To Taste

Instructions

1. Over medium heat, melt butter in a saucepan. Sauté onion and garlic until soft and fragrant, about 4-5 minutes. Whisk in flour to form a roux. Add heavy cream 1 cup at a time, whisking constantly, until a thick sauce forms and begins to simmer.
2. Transfer mixture to a food processor with roasted pepper. Puree until smooth and season to taste with salt. Reserve warm for service.

