



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.

