



Hatch Green Chile Steak Enchiladas

Prep time: 50 Cook Time: 75 Servings: 12

Latino,Entrees,Wraps,Fine Dining,Casual Dining,Catering,Modern Mexican,Spice It Up,Grab & Go

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Spinach Herb Wraps	10251		24 Each
Flank Steaks		raw cut in half	4 Lbs.
Steak Marinade (for Hatch Green Chile Steak Enchiladas)			
Bell Peppers		Slices , thin	16 Oz.
Onion		Slices , thin	16 Oz.
Hatch Green Chile Queso Sauce			5 cup
Beef Stock			2 cup
Creamy Poblano Rice			1 cup
Flame-roasted Corn and Black Bean Blend , frozen , warm			1.5 Lbs.



Instructions

1. Preheat conventional oven to 350°F.
2. Combine flank steak and marinade in a zip top bag, toss to coat and marinate under refrigeration for 2 hours.
3. Preheat open flame grill to medium-high. Remove steak from marinade and grill to medium doneness. Let rest and slice thin against grain. Combine sliced steak with peppers, onion, and beef stock; braise for 30 minutes or until meat is tender, remove from oven and cool.
4. To make enchiladas, ladle 2 cups Hatch Green Chile Queso into full size sheet pan and spread evenly. Place Mission® Tortilla on a flat work surface, top each with 4 oz. steak and pepper filling and drizzle with 1 tablespoon each Queso Sauce, roll and place in 3 rows of 8 into pan. Top with another 3 cups of Queso Sauce, cover and bake for 20 to 30 minutes or until heated through.
5. To plate, portion 1 cup Creamy Poblano Rice on plate and top with 2 steak enchiladas, top with 2 oz. flame-roasted corn and black beans



Steak Marinade (for Hatch Green Chile Steak Enchiladas)

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Garlic		minced	5 cloves
Ground Cumin			1/2 tsp.
Lime Juice			1/4 cup
Red Pepper Flakes			1 tsp.
Fresh Cilantro		stemmed and chopped	1/4 cup
Olive Oil			3/4 cup

Instructions

1. Combine all ingredients in a large bowl.



Hatch Green Chile Queso Sauce

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Oil			1 Tbsp.
Garlic Cloves		minced	4 Each
Half & Half			1 Qts.
Hatch Green Chiles		Roasted, seeded, peeled, chopped	1 cup
Monterey Jack Cheese		Shredded	1 Lbs.
Loaf Pasteurized Prepared Cheese Product		Cubed	1.5 Lbs.

Instructions

1. In sauce pot, heat oil over medium heat, add garlic and sauté for 2 minutes or until fragrant. Add remaining ingredients and stir until combined and completely melted.



Creamy Poblano Rice

Prep time: 5 Cook Time: 35 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Water			24 Fl. Oz.
Heavy Cream		reduced by half	24 Fl. Oz.
Butter			2 Oz.
Kosher Salt			2 tsp.
Long Grain Rice			3 cup
Poblano Peppers		roasted, peeled, seeded, and diced	6 Each

Instructions

1. Heat water, cream, butter and salt, in medium saucepan and bring to boil over medium heat.
2. Once boiling, add rice, stir, lower heat to medium-low, cover and simmer 25 minutes.
3. Add reduced cream and diced poblano peppers and stir to combine. Reserve warm.

