



CHICKEN TACO RELLENOS

POSADA®

Roasted poblano peppers filled with **Mini Chicken Tacos**, chihuahua cheese, Spanish rice, black beans, corn and pico de gallo, garnished with fresh cilantro. Yield: 2 Servings

Ingredients:

4 Each	Mini Chicken Tacos [#0251020], Prepared According to Package Directions	2 Each	Poblano Peppers, Halved & Stems Removed
2 Cups	Spanish Rice, Prepared	½ Cup	Enchilada Sauce
1 Cup	Chihuahua Cheese	¼ Cup	Pico De Gallo, Prepared
¼ Cup	Black Beans	Garnish	Queso Fresco
¼ Cup	Corn Kernels	Garnish	Cilantro, Chopped
		To Serve	Lime Wedges

Directions:

1. Preheat an oven to 350°F.
2. In a medium mixing bowl, mix the Spanish rice, ½ cup of the chihuahua cheese, black beans and corn kernels together.
3. Fill each poblano pepper half with an even amount of the Spanish rice mixture.
4. Ladle an even amount of enchilada sauce over the Spanish rice and sprinkle with the remaining chihuahua cheese.
5. Place the poblano peppers on a parchment-lined baking sheet and bake for 12-14 minutes, or until tender.
6. Top each poblano pepper half with 1 Tbsp. of pico de gallo and a **Mini Chicken Taco**.
7. Garnish with queso fresco and cilantro and serve with lime wedges.