



# JALAPEÑO RELLENOS STREET TACOS



Warm street corn tortillas filled with **Breaded Cheddar Cheese Jalapeños**, Chihuahua cheese, pico de gallo and sliced avocado. Yield: 2 Servings

## Tacos Ingredients:

4 Each	<b>Breaded Cheddar Cheese Jalapeños</b> [#0255420], Prepared According to Package Directions
4 Each	Street Corn Tortillas, Heated
¼ Cup	Chihuahua Cheese, Shredded
4 Each	Avocado Slices

## Pico De Gallo Ingredients:

2 Tbsp.	Tomato, Diced
1 Tbsp.	Red Onion, Diced
1 tsp.	Jalapeño Pepper, Diced
2 tsp.	Lime Juice
1 tsp.	Cilantro, Chopped

## Directions:

1. In a small mixing bowl, fold together the tomato, red onion, jalapeño pepper, lime juice and cilantro to make the pico de gallo.
2. Fill each street corn tortilla with an even amount of pico de gallo, **Breaded Cheddar Cheese Jalapeños**, Chihuahua cheese and avocado.

