



# MINI CHICKEN TACO FUNDIDO

**POSADA**<sup>®</sup>

Warm white queso sauce made with crumbled chorizo and green chiles, topped with pico de gallo, garnished with cilantro and served with **Mini Chicken Tacos** for dipping. Yield: 2 Servings

## Mini Chicken Taco Fundido Ingredients:

24 Each	<b>Mini Chicken Tacos</b> [#0251020], Prepared According to Package Directions
1-7 oz. Pkg.	Chorizo, Casings Removed
¼ Cup	Green Chiles, Diced
2 ½ Cups	Oaxaca Cheese, Shredded

## Pico De Gallo Ingredients:

¼ Cup	Tomato, Diced
2 Tbsp.	Red Onion, Diced
1 Tbsp.	Jalapeño Pepper, Minced
2 tsp.	Lime Juice
1 ½ tsp.	Cilantro, Chopped
To Taste	Salt & Black Pepper

## Directions:

1. Preheat an oven to 350°F.
2. In a small mixing bowl, mix together the tomato, red onion, jalapeño pepper, lime juice, 1 tsp. of cilantro, salt and black pepper to make the pico de gallo.
3. Heat a medium saute pan on medium-high heat.
4. Add in the chorizo and cook for 6-8 minutes, or until fully cooked and drain the excess liquid.
5. Place ⅔ of the chorizo and all of the green chiles into an oven-safe baking dish, then top with the oaxaca cheese.
6. Bake for 10-12 minutes, or until the cheese is melted and bubbling.
7. Place the remaining chorizo and pico de gallo on top and serve with the **Mini Chicken Tacos**.
8. Garnish with cilantro.

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