



MINI STEAK TACO FUNDIDO **POSADA**

Crispy **Mini Spicy Steak & Cheese Tacos** with chihuahua cheese and chorizo crumbles, baked until bubbly and topped with pico de gallo, garnished with chopped cilantro.

Yield: 4 Servings

Mini Steak Taco Fundido Ingredients:

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| 1 Each | Mini Spicy Steak & Cheese Tacos [# 0252920], Prepared According to Package Directions |
| 1–7 oz. Package | Chorizo |
| 2 Cups | Chihuahua Cheese, Shredded |

Pico De Gallo Ingredients:

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| ¼ Cup | Tomato, Diced |
| 2 Tbsp. | Onion, Diced |
| 1 Tbsp. | Jalapeño Pepper, Minced |
| 1 Tbsp. | Lime Juice |
| 1½ tsp. | Cilantro, Chopped & Divided |
| To Taste | Salt & Pepper |

Directions:

1. Preheat an oven to 350°F.
2. Heat the chorizo in a small saute pan on medium-high heat.
3. Cook it for 4-6 minutes, or until fully cooked, then drain it from the liquid.
4. Place the ¾ of the chorizo into an oven-safe dish, then top with the chihuahua cheese and remaining chorizo.
5. Place the dish into the oven and bake for 12-15 minutes, or until fully melted to make the Mini Steak Taco Fundido.
6. In a small mixing bowl, mix together the tomato, red onion, jalapeño pepper, lime juice, 1 tsp. of cilantro, salt and pepper to make the pico de gallo.
7. Place the Mini Steak Taco Fundido bowl onto a serving dish and top with the pico de gallo.
8. Place the **Mini Spicy Steak & Cheese Tacos** around the bowl and garnish with the remaining cilantro.