



# TEX MEX BRISKET HATCH CHILE CRUNCHEROS



**Chicken, Cheese & Hatch Chile Rolled Tacos** are smothered in melted cheddar cheese, black beans and corn and chopped BBQ Brisket and drizzled with a sweet and smoky BBQ sauce.

Yield: 3 Servings

## Ingredients:

9 Each	<b>Chicken, Cheese &amp; Hatch Chile Rolled Tacos</b> [#6920065], Prepared According to Package Directions	¼ Cup	Corn Kernels, Prepared
1 Cup	Cheese Sauce, Prepared	¼ Cup	Red bell Pepper, Diced
1 Cup	BBQ Brisket, Chopped	¼ Cup	Jalapeno, pickled
¼ Cup	Black Beans, prepared	To Taste	BBQ sauce

## Directions:

1. Preheat the oven to 400 degrees
2. Place the **Chicken, Cheese & Hatch Chile Rolled Tacos** on an oven safe dish.
3. Top the **Chicken, Cheese & Hatch Chile Rolled Tacos** with cheese sauce, BBQ brisket, jalapenos, black beans and corn.
4. Place the dish in the 400 degree oven for 5-10 minutes or until the cheese sauce is bubbling.
5. Remove from the oven and garnish with a drizzle of BBQ sauce.

