



CHEESE & CHILE RELLENOS TACOS



Street corn tortillas filled with crispy **Breaded Hotzarella Sticks**, poblano pico de gallo and avocado crema, garnished with chopped cilantro. Yield: 1 Serving

Ingredients:

3 Each	Breaded Hotzarella Sticks [#0204320], Prepared According to Package Directions	2 tsp.	Lime Juice
		To Taste	Salt & Black Pepper
3 Tbsp.	Tomato, Small Diced	3 Each	Street Corn Tortillas, Heated
1 Tbsp.	Poblano Pepper, Diced	3 Tbsp.	Avocado Crema, Prepared
1 Tbsp.	Red Onion, Diced	Garnish	Cilantro, Chopped

Directions:

1. In a small mixing bowl, mix together the tomato, poblano pepper, red onion, lime juice, salt and black pepper to make the poblano pico de gallo.
2. Fill each street corn tortilla with a **Breaded Hotzarella Sticks**, poblano pico de gallo and avocado crema.
3. Garnish with cilantro.

