



Poblano Spudz Pileup

Tantalizers® Southwestern Cheddar Cheese Stuffed Spudz®, taco seasoned ground beef, pepper jack cheese, poblano cream sauce, jalapeños, avocados and fresh cilantro sprigs

DIRECTIONS

Place 8 ounces Southwestern Cheddar Cheese Stuffed Spudz (P39) on plate.
Top with 1/2 cup taco meat (or to taste)
Drizzle 2-3 tablespoons Poblano Cream Sauce over taco meat, top with shredded pepper jack cheese, garnish with 2-3 slices of jalapeño pepper.
Place 3 slices of avocados and a wedge of lime on each plate.
Garnish with cilantro sprigs.

Yield

4+ servings

Ingredients

2 lbs. Tantalizers® Southwestern Cheddar Cheese Stuffed Spudz® (P39) Prepare according to instructions, keep hot
Poblano Cream Sauce (see recipe)
2 cups shredded pepper jack cheese
1 bunch cilantro
1 pound taco meat (see recipe)
2 sliced jalapeños
2 sliced avocados
2 limes, cut into wedges

Poblano Cream Sauce

4 tablespoons unsalted butter
1 1/2 cup rough chop yellow onion
4 poblano chilies, charred, peeled, seeded, with membrane removed, then rough chopped
2 cups heavy whipping cream
salt and pepper
Melt butter in large skillet over medium heat.
Add the onions and cook until translucent, about 4 minutes.
Add poblano chilies and cook for 1 minute to blend flavors.
Add heavy cream and bring to a boil.
Reduce heat to medium and simmer until reduced and the cream coats the back of a spoon, about 6 minutes.
Cool mixture slightly then transfer to blender and process until smooth.
Season sauce with salt and pepper to taste.

Taco Meat

2 teaspoons dried minced onion
1 teaspoon salt
1 teaspoon chili powder
1/2 teaspoon cornstarch
1/2 teaspoon ground cumin
1/2 teaspoon red pepper flakes
1/4 teaspoon cayenne pepper (optional)
1/4 teaspoon dried minced garlic
1/4 teaspoon dried oregano
1 pound lean ground beef
1/2 cup water
Blend minced onion, salt, chili powder, cornstarch, cumin, red pepper flakes, cayenne pepper, dried minced garlic and oregano in a bowl. Set aside
Heat a large skillet over medium-high heat
Crumble ground beef into hot skillet.
Cook and stir until beef is completely browned, 7 to 10 minutes.

Drain and discard any excess grease.

Add seasoning blend and water to ground beef, stir to combine.

Bring to a simmer and cook until the moisture absorbs into the meat, about 5 minutes.