

QUESO FUNDIDO CON CHAMPINONES Y RAJAS DE POBLANO

(Melted Cheese with Mushrooms and Poblano Chile Strips)

Ingredients:

2 poblano chiles, roasted, peeled, and cut into strips (about 1/2 cup)
4 tbsp butter
Salt and freshly ground pepper
6 oz mushrooms, sliced
4 cups grated mild Cheddar or Monterrey Jack cheese
20-24 flour tortillas

Directions:

- ☀️ Sauté the chile strips in 2 tablespoons of the butter, season lightly with salt and pepper and set aside.
- ☀️ Sauté the mushrooms in the other tablespoons of butter until they begin to release their juices. Season with salt and pepper and set aside.
- ☀️ Lightly grease 2 cazuelitas or small flameproof casseroles. In one, place half the cheese and half the chile strips. In the other, place the remaining cheese and half the mushrooms. Cover the cazuelitas with aluminum foil and set over low heat until the cheese begins to melt, about 3 minutes. Uncover and cook another 2 minutes or until the cheese is completely melted. Add the remaining mushrooms and chile strips to their respective cazuelitas.
- ☀️ Serve hot with flour tortillas, so that the cheese can be used in preparing individual tacos. Can also be served with salsa Mexicana.