



Poblano Spudz Pileup

Taco seasoned ground beef, pepper jack cheese, poblano cream sauce, jalapeños, avocados and fresh cilantro sprigs

INGREDIENTS

2 lbs. Lamb Weston® Southwestern Cheddar Cheese Stuffed Spudz® (P39)

2 cups shredded pepper jack cheese

1 bunch cilantro

2 sliced jalapeños

2 sliced avocados

2 limes, cut into wedges

Poblano Cream Sauce

4 Tbsp. 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

Taco Meat

2 tsp. dried minced onion

1 tsp. salt

1 tsp. chili powder

1/2 tsp. cornstarch

1/2 tsp. ground cumin

1/2 tsp. red pepper flakes

1/4 tsp. cayenne pepper (optional)

1/4 tsp. dried minced garlic

1/4 tsp. dried oregano

1 lb. lean ground beef

1/2 cup water

DIRECTIONS

Poblano Cream Sauce

1. Melt butter in large skillet over medium heat.
2. Add the onions and cook until translucent, about 4 minutes.
3. Add poblano chilies and cook for 1 minute to blend flavors.
4. Add heavy cream and bring to a boil.
5. Reduce heat to medium and simmer until reduced and the cream coats the back of a spoon, about 6 minutes.
6. Cool mixture slightly then transfer to blender and process until smooth.
7. Season sauce with salt and pepper to taste.

Taco Meat

1. Blend minced onion, salt, chili powder, cornstarch, cumin, red pepper flakes, cayenne pepper, dried minced garlic and oregano in a bowl. Set aside
2. Heat a large skillet over medium-high heat
3. Crumble ground beef into hot skillet.
4. Cook and stir until beef is completely browned, 7 to 10 minutes.
5. Drain and discard any excess grease.
6. Add seasoning blend and water to ground beef, stir to combine.
7. Bring to a simmer and cook until the moisture absorbs into the meat, about 5 minutes.

Plate Assembly

1. Prepare Lamb Weston® Southwestern Cheddar Cheese Stuffed Spudz® (P39) according to manufacturer's instructions, keep hot.
2. Place 8 ounces Southwestern Cheddar Cheese Stuffed Spudz on plate.
3. Top with 1/2 cup taco meat (or to taste).
4. Drizzle 2-3 Tbsp. Poblano Cream Sauce over taco meat, top with shredded pepper jack cheese, garnish with 2-3 slices of jalapeño pepper.
5. Place 3 slices of avocados and a wedge of lime on each plate.
6. Garnish with cilantro sprigs.

Yield

4+ portions