



# Poblano Spudz Pileup

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

## DIRECTIONS

**Poblano Cream Sauce**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**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.  
**Plate Assembly**Prepare Lamb Weston® Southwestern Cheddar Cheese Stuffed Spudz® (P39) according to manufacturer's instructions, keep hot. Place 8 ounces Southwestern Cheddar Cheese Stuffed Spudz on plate. Top with 1/2 cup taco meat (or to taste). Drizzle 2-3 Tbsp. 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+ portions

## 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