

MENONITA CHEESE DELIGHTS



NAVARRO
.... Quesos de los Altos de Jalisco

SWISS ENCHILADAS

FOR THE ENCHILADAS

- 12 corn tortillas
- 2 cups cooked, shredded chicken breast
- 2 cups shredded Menonita Navarro cheese
- 1 cup sour cream
- 1/2 sliced onion (optional, for garnish)
- Vegetable oil (for frying)

FOR THE GREEN SAUCE

- 6 green tomatoes
- 2 serrano chiles (adjust to taste)
- 1 clove garlic
- 1/4 onion
- 1/2 cup fresh cilantro
- Salt to taste
- 1 cup chicken broth or water
- 1/2 cup sour cream

SWISS ENCHILADAS

PREPARATION

- 1) Green sauce: Boil tomatoes and chiles. Blend them with garlic, onion, cilantro, cream, broth and salt. Cook the sauce 5-7 min in a pan with little oil.
- 2) Tortillas: Lightly fry the tortillas just to soften them.
- 3) Filling: Fill each tortilla with chicken and a little cheese. Roll up and place in a baking dish.
- 4) Assembly: Drizzle with hot salsa verde and top with remaining cheese.
- 5) Gratin: Bake at 180 °C (350 °F) for 10-15 min, until the cheese is melted and golden brown.
- 6) Serve: Serve with cream, sliced onion and ready!

MASHED POTATOES AU GRATIN

INGREDIENTS

- 1 kg potatoes
- 100 g butter
- 1 cup milk
- 1/2 cup sour cream
- Salt, pepper
- 1 ½ cups grated Menonita Navarro cheese
- Chopped parsley (optional)

PREPARATION

- 1) Cook the peeled and cubed potatoes in salted water (20 min approx).
- 2) Mash the potatoes with a masher or fork. Add butter, milk and cream. Mix until a creamy consistency is obtained. Season with salt and pepper.
- 3) Place in a greased baking dish and cover with grated cheese.
- 4) Bake at 200 °C for 15-20 min or until the cheese is golden brown.
- 5) Garnish with parsley and serve hot.

JALAPEÑO PEPPERS STUFFED WITH CHEESE AND CHORIZO

INGREDIENTS

- 6 to 8 large fresh jalapeños
- 150 g grated Menonita Navarro cheese
- 150 g chorizo
- 1 teaspoon vegetable or olive oil
- Chopped fresh cilantro (optional)
- Corn tortillas (to accompany)
- Salt to taste

PREPARATION

- 1) Cut the jalapeño peppers lengthwise, remove seeds and veins. If you prefer them soft, boil them for 5 minutes and let them cool.
- 2) Fry the chorizo in oil until well cooked and golden brown. Set aside.
- 3) Stuff each jalapeño with cheese and a spoonful of chorizo. Close carefully.
- 4) Place on a baking sheet and bake at 180 °C (350 °F) for 5-7 minutes, until the cheese melts.
- 5) Serve on warm tortillas and garnish with cilantro.

CREAMY PASTA WITH CHEESE AND MUSHROOMS

INGREDIENTS

- 300 g short pasta (penne, fusilli, etc.)
- 250 g sliced mushrooms
- 200 g grated Menonita Navarro cheese
- 1 cup sour cream
- 1/2 cup milk (optional)
- 2 cloves minced garlic
- 1 tablespoon butter
- 1 tablespoon olive oil
- Salt, pepper and parsley to taste

PREPARATION

- 1) Cook pasta in salted water according to package directions. Drain, and save 1/4 cup of the water.
- 2) Sauté mushrooms and garlic in butter and oil until golden brown.
- 3) Add cream and Menonita cheese; stir until melted. Adjust thickness if needed.
- 4) Stir in pasta, mix well and cook 1-2 minutes more over low heat.
- 5) Serve with parsley and extra cheese if desired.

GRATIN ESQUITES WITH CHEESE AND BEEF

INGREDIENTS

- 4 shelled corn kernels (or 2 ½ cups cooked corn kernels)
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 cup grated Menonita Navarro cheese
- 300 g arrachera or shredded beef
- 1 teaspoon chili powder or paprika
- Salt to taste
- Lemon and fresh cilantro (optional)

PREPARATION

- 1) Sauté the corn kernels in butter or oil for 5–6 min, season with salt and pepper.
- 2) Roast or sauté the arrachera with a little salt and pepper until tender, then slice.
- 3) Mix beans with mayo, cream, and half the cheese.
- 4) Place in a baking dish, top with arrachera and remaining cheese.
- 5) Bake at 200 °C (390 °F) for 10–12 min, or until golden and bubbly.
- 6) Finish with chili powder, lime juice, and cilantro.

CHICKEN SALAD IN GREEN SAUCE OVER CHEESE CRUSTS

FOR THE SALAD

- 2 cooked, shredded chicken breasts
- 1/2 red onion, chopped
- 1-2 serrano chiles, to taste
- 1 avocado, sliced

FOR THE SAUCE

- 1/4 white onion
- 1/2 cup cilantro, chopped
- 1/2 cup lime juice
- 3 tablespoons olive oil
- Salt and pepper to taste

FOR THE CHEESE CRUST

- 1 cup of grated Menonita Navarro cheese

CHICKEN SALAD IN GREEN SAUCE OVER CHEESE CRUSTS

PREPARATION

- 1) Green Sauce:** Blend chopped white onion, cilantro, lime juice and olive oil. Add salt and pepper to taste.
- 2) Salad:** In a large bowl mix the shredded chicken with the red onion and the chopped serrano chile. Mix everything with the green sauce and mix well. Add salt, lime or spice if necessary.
- 3) Cheese crust toast:** In a non-stick skillet, place a mound of grated Menonita cheese and crush with a spatula. Cook over medium heat until it starts to brown. Flip if you want it to brown on the side.
- 4) Serve:** Place a cheese tostada as a base, top with a generous portion of chicken salad, garnish with avocado slices and if you like, a little more fresh cilantro on top.