

Hatch Green Chile Tacos
THE FRESH CHILE COMPANY RECIPE



Ingredients:

- 2 ¼ Lb of Hamburger Meat
- 3 russet potatoes
- Shredded Cheese
- Taco Shells
- 1 Jar of Pure Hatch Green Chile Sauce
- Fresh Hatch Red Chile Sauce for topping

Instructions:

1. Brown Ground Beef

Brown the ground beef in a skillet.

2. Spiralize Potatoes

While the meat is browning, spiralize the potatoes. If you don't have a spiralizer, you can just slice them or dice them.

3. Saute Potatoes

In a separate pan, saute the spiralized, or diced, potatoes.

4. Add Green Chile

Add 1 jar of Pure Hatch Green Chile Sauce to the browned hamburger meat and stir on low heat.

5. Load up your Tacos

Load up your taco shells with a generous amount of the meat, top with cheese, and some sautéed potatoes.

6. Top with Fresh Red Chile

If you desire, top with some Fresh Hatch Red Chile Sauce. Place under a broiler to melt the cheese and warm the taco shells.

7. Enjoy

Serve and enjoy!