

GREEN CHILE BEEF STUFFED SOPAIPILLAS

17 OCT, 2018-NEWMEXICANCONNECTION.COM

In New Mexico, it's a toss-up as to whether sopaipillas or green chiles are better...

Combine them both and what do you get? Quite possibly, the best food combo ever! And, when you use premium ingredients, you'll get better flavor and an easy recipe with our customer favorite Instant Sopaipilla mix-just add water! This mix has been perfected by the family at Valencia Mill over many years and also has no trans-fats.

Give this one a try - these will be the easiest sopaipillas you've ever made. This recipe was modified from Taste of Home.

Ingredients

Sopaipillas

- Instant Sopaipilla Mix from New Mexican Connection
- Water

Filling

- 1 lb. ground beef
- 3/4 cup chopped onion
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper

Sauce

- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1/2 cup chicken broth
- 1/2 bag of New Mexican Connection Frozen green chilies
- 1/2 teaspoon onion powder
- 2 cups shredded cheddar cheese

DIRECTIONS

1. Make sopaipillas according to direction included with Our Instant Sopaipilla Mix - just add water
2. In a large skillet, cook beef and onion until meat is no longer pink; drain.
3. Stir in the salt, garlic powder and pepper.
4. Peel and chop the green chile
5. In a large saucepan, combine the soup, broth, chilies and onion powder; cook for 10 minutes or until heated through.
6. Cut a slit on one side of each sopaipilla; fill with 1/2 cup of meat mixture. Top with cheese. Serve with sauce.