



Recipes

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Beef Filets with Chipotle Black Beans & Tortilla Sauce

Serves 2

Ingredients:

2 Beef Filets (5 oz. each)
2 cups Chipotle Black Beans (see Related Recipe)
2 cups Roasted Tomato Sauce (see Related Recipe)
Tortilla Sauce (see Related Recipe)
1/2 cup Cotija Cheese
1/2 cup Pre-cut Unfried White Corn Tortilla Strips
(06771)
2 sprigs Cilantro
Salt and Pepper to taste

Directions:

1. Season beef filets with salt and pepper.
2. Heat frying pan, until smoking. Sear filets on both sides. Remove filets from pan. Add the Roasted Tomato Sauce to the pan and scrape up any caramelized meat pieces. Lower heat and simmer for 15 minutes.
3. Place the Tortilla Sauce in a squeeze bottle.
4. Add the meat back to the pan with sauce. Spoon the sauce over the meat and cover the pan. Cook until desired doneness.
5. Place a mound of black beans in the center of the plate. Top with filets and ladle the roasted tomato sauce around the black beans.
6. Drizzle the Tortilla Sauce on top of the filet in a decorative manner. Garnish with cotija cheese, tortilla strips and cilantro.





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Chipotle Black Beans

Serves 1

Ingredients:

2 2/3 oz. Black Beans , dried
1/3 cup Green Bell Pepper , chopped
1/3 cup Onion , chopped
1 1/3 oz. Salt Pork , diced
1 tsp. Olive Oil
1/3 clove Garlic , minced
1/2 tsp. Vinegar
1/6 Chipotle Chile , stemmed, chopped
1/4 tsp. Salt Water

Directions:

1. Place beans on a tray and discard any foreign materials. Place beans in a colander and rinse.
 2. Place 1 Tbs. of oil in a large pot. Heat and place half the bell peppers, onions and salt pork in pot and sauté for 3 minutes. Place the black beans in the pot. Add enough water to cover the beans. Cover pot and bring to a boil.
 3. Once the beans have come to a boil, lower heat and simmer for 1 to 1 1/2 hours.
 4. In a small pan heat 1 Tbs. of oil. Add remaining bell peppers, salt pork, onions and garlic and cook until tender. Add onions, chipotle chile, salt and vinegar to the beans and cook for an additional 45 minutes.
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Roasted Tomato Sauce

Serves 1

Ingredients:

- 4 ripe Plum (Roma) Tomatoes
- 1 small Onion , peeled and halved
- 3 cloves Garlic , with skin on
- 1 Pasilla Chile
- 1 cup Chicken Broth

Directions:

1. Turn the broiler on. Place the tomatoes, onion and garlic on a baking sheet and broil until the vegetables are blistered and soft, turning occasionally, approximately 10 minutes. Cool slightly.
 2. Wipe the chile clean with a damp paper towel. Remove the stem and seeds.
 3. Heat a small skillet until smoking. Place the chile in the skillet and toast until the aromatics are released, turning once. Remove chile immediately and break into pieces.
 4. Place the vegetables, chicken broth and chile pieces in a blender and process until the mixture is a coarse puree. Set aside.
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Tortilla Sauce

Serves 1

Ingredients:

4 Mission® 6" White Corn Tortillas (10600)
1 1/2 tsp. Olive Oil
1/4 cup Onion , chopped
1 Tbsp. Garlic , minced
1/2 Serrano Chile , seeded and minced
1/4 tsp. Cumin
1/4 tsp. Chile Powder
1/4 tsp. Oregano
1/4 tsp. Salt
2 cups Chicken Broth
1/4 cup Heavy Cream
1/4 cup Monterey Jack Cheese , shredded
Freshly ground Pepper

Directions:

1. Preheat oven to 325 degrees F. Place tortillas on a baking sheet and bake until crisp and golden. Set aside.
2. Heat oil in a saucepan over medium heat. Sauté onions, garlic and Serrano. Add seasonings and broth and bring to a boil. Reduce heat and simmer for 10 minutes.
3. Crumble tortillas and place them in the sauce. Whisk in cheese and simmer for 5 more minutes.
4. Place the sauce in a blender and puree until smooth. Serve immediately or keep warm in a double boiler until ready to use.