



## Recipes

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# Pescado and Green Chile Rice Burrito

Prep Time: 45 Minutes

Cooking Time: 2 Minutes

Serves 2

### Ingredients:

1 each 12" Heat Pressed Flour Tortilla (10430)  
2 oz. vol. Asadero Cheese , shaved  
1/2 cup Simmered Black Beans , see related recipe  
1/2 cup Green Chile Rice , see related recipe  
4 oz. wt. Tilapia Fillet  
1 tsp. Blackening Seasoning  
1 oz. vol. Green Onions , thinly sliced  
Sour Cream , to garnish  
Avocado and Pineapple Salsa , see related recipe, to garnish

### Directions:

1. Rub tilapia filet with blackening seasoning and place on oiled flattop or griddle pan seasoned side down. When fish begins to look opaque on top of tilapia flip fish over and continue cooking until fish is fully cooked.
  2. Heat tortilla and place on work surface.
  3. Spread asadero cheese in center of tortilla. Top with simmered black beans, green chile rice, blackened tilapia and sliced green onions.
  4. Bring left and right sides towards center and roll to close.
  5. Place on oiled flattop, grill or griddle pan and mark both sides of burrito to toast.
  6. Wrap and serve immediately.
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## Recipes

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### Simmered Black Beans

Serves 1

#### Ingredients:

- 1 lb. Black Beans , soaked
- 4 oz. wt. Chorizo , cooked and crumbled
- 1 Tbsp. Fresh Garlic , minced
- 3 cups White Onions , minced
- 1 oz. vol. Savory Roasted Vegetable Base (Custom Culinary)
- 1 Tbsp. Chipotle Tabasco
- 2 cups Diced Tomatoes , canned
- 4 cups Water
- 1 Tbsp. Fresh Cilantro , minced

#### Directions:

1. Heat chorizo in large saucepot over medium heat. Add garlic and onions and sauté until translucent.
  2. Add vegetable base and stir to dissolve.
  3. Add, Tabasco, tomatoes and water.
  4. Add Black Beans and cook approximately 2 hours, or until beans are cooked throughout.
  5. Adjust with spice as desired. Add fresh cilantro.
  6. Hold hot for service.
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## Recipes

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### Green Chile Rice

Serves 1

#### Ingredients:

- 1 oz. vol. Vegetable Oil
- 2 cups Onions
- 1 Tbsp. Garlic , minced
- 1 tsp. Kosher Salt
- 1/3 cup Lime Juice
- 2 cups Water
- 1 cup Long Grain White Rice
- 1 cup Canned Green Chiles , drained and rinsed
- 2 Tbsp. Fresh Cilantro , chopped

#### Directions:

1. Heat olive oil in saucepot over medium heat. Add onions and garlic and cook just until translucent.
  2. Add salt, lime juice and water and bring to a simmer.
  3. Add rice and stir.
  4. Reduce heat to low and close with lid.
  5. Continue cooking approximately 20-30 minutes or until water is evaporated and rice is fully cooked.
  6. Fold in green chiles and fresh cilantro.
  7. Fluff rice with fork and hold hot for service.
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## Recipes

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### Avocado and Pineapple Salsa

Serves 1

#### Ingredients:

- 1/2 cup Avocado , chopped
- 8 oz. vol. Pineapples , grilled or roasted
- 1 oz. vol. Cilantro , fresh , chopped
- 1 oz. vol, Honey
- 2 oz. vol. Lime Juice or White Vinegar
- 1/4 tsp. Kosher Salt
- 1.5 oz. Jalapenos , minced , seeds removed

#### Directions:

1. Dice grilled pineapple and place in small mixing bowl.
2. Whisk honey and lime juice or vinegar together in a mixing bowl until honey dissolves and pour over pineapple.
3. Fold in remaining ingredients.
4. Marinate at least 30 minutes prior to serving for flavors to develop.
5. Place in a covered storage container and hold refrigerated until ready for use.