# Arrachera Steak Burrito

Prep Time: 120 Minutes
Cooking Time: 10 Minutes
Serves 12

Ingredients:
12 each 12" Jalapeño Cheese Wraps (10256)
48 oz. Beer , lager
1 oz. Achiote & Annatto Seasoning
2 Tbsp. Ancho Chili Powder
Salt & Pepper , as needed
3 lbs. Flank Steaks
6 cups Smashed Black Beans , prepared
6 cups Yellow Spanish Rice , prepared
3 cups Monterey Jack Cheese , shredded

Directions:
1. To make marinade, combine lager, Achiote seasoning, Ancho chili powder and salt and pepper. Pour over steak, cover and allow it to marinate for minimum of 2 hours, or overnight.

2. Pre-heat grill to medium heat. Place steak on grill, grilling each side for 5 minutes, or until desired doneness is acquired. Remove from grill and let rest for 5 minutes before slicing.

3. To plate: warm each tortilla, place ½ cup black beans in middle of tortilla, top with ½ cup rice, 4 oz. steak slices and ¼ cup cheese. Fold one end up and roll burrito style, leaving one open end. Serve.