



Recipes

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Five Alarm Chili Cheese Fries Burrito

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Chile Herb Wrap (18674)
- 5 oz. Hot & Spicy Bean Chili (see Related Recipe)
- 6 oz. Cheddar Cheese , shredded
- 6 oz. Crispy Steak Fries
- 1 oz. Green Onion , sliced
- Nacho Cheese Sauce , prepared, to garnish

Directions:

1. Heat Mission® Chile Herb Tortilla and spread chili evenly over center of wrap.
 2. Place steak fries and green onions in the center of the wrap. Spread the shredded cheddar cheese over the steak fries and onions.
 3. Tightly roll closed, securing edges inside of wrap.
 4. Place on parchment lined baking sheet in 375° F oven for approximately 10-15 minutes or until light golden brown.
 5. Garnish with Nacho Cheese Sauce.
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Hot & Spicy Bean Chili

Serves 1

Ingredients:

- 1 Tbsp. Vegetable Oil
- 2 lbs. Ground Beef
- 24 oz. White Onions , minced
- 3 Tbsp. Garlic , minced
- 2 Tbsp. Fresh Jalapeno Peppers , minced
- 6 oz. Red Bell Peppers , diced
- 6 oz. Green Bell Peppers , diced
- 12 oz. Diced Tomatoes
- 1 Tbsp. Paprika
- 2 Tbsp. Chile Powder
- 1 Tbsp. plus ½ tsp. Cumin
- 1.5 tsp. Black Peppers
- 1 Tbsp. Kosher Salt
- 3 Tbsp. Tomato Paste
- 2 tsp. Beef Base
- 12 oz. Light Beer
- 12 oz. Red Beans , drained and rinsed
- 12 oz. Kidney Beans , drained and rinsed

Directions:

1. Heat vegetable oil in large saucepan over medium high heat.
2. Add ground beef and spices, breaking up beef until fully cooked.
3. Drain meat and reserve juices.
4. Add three tablespoons of reserved oil from ground beef and add onions, garlic and jalapeños. Sauté until onions soften. Add in peppers and diced tomatoes. Sauté 1-2 minutes.
5. Stir in beef base and tomato paste. Continue to stir until incorporated throughout. Deglaze with beer. Bring to a boil.
6. Add beans and return to a simmer. Add ground beef.
7. Continue cooking approximately 10 minutes.
8. Serve warm.