



## Recipes

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# Knife and Fork Southwest Burrito

Prep Time: 10 Minutes

Cooking Time: 120

Minutes

Serves 1

### Ingredients:

- 1 Mission® 12" Chipotle Chile Wrap (10253)
- 4 oz. Poblano Peppers , roasted and cut into ¼" strips
- 4 oz. White Onions , caramelized, julienne cut
- 2 oz. Cotija Cheese , crumbled
- 4 oz. Cheddar Cheese , shredded
- 6 oz. Carnitas (see Related Recipe)
- 2 oz. Sour Cream Sauce (see Related Recipe)

### Directions:

1. Heat Mission® Chipotle Chile Wrap. Place Carnitas, peppers, caramelized onions, and cheeses in the center of the tortilla.
  2. Tightly tuck both sides of the tortilla in towards the center and roll into burrito form.
  3. Place burrito on a parchment-lined sheet pan in a 375° F oven until cheese is thoroughly melted.
  4. Remove from oven, place on plate and garnish with Sour Cream Sauce.
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### Sour Cream Sauce

Serves 1

#### Ingredients:

16 oz. Sour Cream  
4 Green Onions , finely chopped  
.25 tsp. Cayenne Pepper Sauce Pepper  
.5 tsp. Kosher Salt  
.25 tsp. Black Pepper

#### Directions:

1. Thoroughly combine all ingredients in a mixing bowl. Transfer sauce into a squeeze bottle. Label, date and refrigerate until ready to use.

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### Carnitas

Serves 1

#### Ingredients:

2 lbs. Fresh Pork Tenderloins , trimmed  
2 oz. Garlic , rough chopped  
1 Jalapeno Pepper , diced  
1 oz. Cilantro , chopped  
12 oz. Beer  
1/2 tsp. Kosher Salt  
1/2 tsp. Ground Black Pepper

#### Directions:

1. Using a knife, cut slits into the pork tenderloin and insert chopped garlic and jalapeños.

2. Place tenderloins in a small roasting pan and rub with kosher salt and black pepper. Top with chopped cilantro. Pour beer over the tenderloin and tightly cover pan with aluminum foil.

3. Slow roast in 350° F oven for approximately two hours. Remove tenderloin from pan and chill. When meat is cool, hand shred and store in plastic bag. Label, date and refrigerate until ready to use.