



Flauta Roundups

Serves 12

Ingredients:

- 12 Mission® 10" Fry-Ready Tortilla (37183)
- 18 oz. Shredded Beef
- 1 1/2 cups Black Beans , drained and rinsed
- 3/4 oz. Fire Roasted Tomato Salsa (see Related Recipe)
- 2 1/4 cups Monterey Jack Cheese , shredded
- 1/4 oz. Pickled Jalapeno Pepper , sliced
- As needed Spicy Tomatillo Salsa (see Related Recipe)
- As needed Poblano Black Bean Puree (see Related Recipe)

Directions:

1. Heat Mission® Flour Tortilla and place on work surface.
2. Place 1.5 oz of shredded beef in a thin strip on the front half of tortilla.
3. Top beef with 2 Tbsp. of black beans, 1 Tbsp. of fire roasted tomato salsa, 3 Tbsp. of shredded Monterey jack cheese and 4 slices of jalapenos.
4. Brush top half of tortilla with hot water, and tightly roll to close, leaving ends open.
5. Gently place in fryer, seam side down until tortilla is lightly golden brown.
6. Drain and serve with sides of Spicy Tomatillo Salsa, Poblano Black Bean Puree, and remaining Fire Roasted Tomato Salsa.





Recipes

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Poblano Black Bean Puree

Serves 1

Ingredients:

16 oz. Black Beans , drained and rinsed
Poblano Chile Peppers, roasted and chopped
1 Tbsp. Fresh Garlic Cloves
1/2 tsp. Kosher Salt
1.5 oz. Extra Virgin Olive Oil

Directions:

1. Place all ingredients in a food processor.
 2. Pulse until pureed.
 3. Remove from food processor and place in storage container.
 4. Label, date and refrigerate.
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Spicy Tomatillo Salsa

Serves 1

Ingredients:

8 oz. Tomatillos , roasted and diced
1 Tbsp. Fresh Garlic , chopped
1 Tbsp. Fresh Cilantro , chopped
1/2 tsp. Kosher Salt
1 oz. Fresh Jalapeno Pepper , chopped
1 oz. Red Onion , diced
1 Tbsp. Extra Virgin Olive Oil
1 Tbsp. Chipotle Tabasco® Sauce

Directions:

1. Place all ingredients in a mixing bowl and blend together.
 2. Remove from bowl and place in storage container.
 3. Label, date and refrigerate.
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Recipes

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Fire Roasted Tomato Salsa

Serves 1

Ingredients:

- 8 oz. Roasted Roma Tomatoes , chopped
- 1 Tbsp. Fresh Garlic , chopped
- 1 oz. Red Onion , chopped
- 1/2 tsp. Kosher Salt
- 2 tsp. Cholula® Hot Sauce
- 1 Tbsp. Extra Virgin Olive Oil
- 1 oz. Green Bell Pepper , diced

Directions:

1. Place all ingredients in a mixing bowl and blend together.
2. Remove from bowl and place in storage container.
3. Label, date and refrigerate.