

Recipes

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Flauta Roundups

Serves 1

Ingredients:

1 Mission® 8" Fry-Ready Tortilla (37185)

1/2 oz. Shredded Beef

1/4 oz. Black Beans, drained and rinsed

2 1/2 oz. Fire Roasted Tomato Salsa (see Related

Recipe)

1/2 oz. Monterey Jack Cheese, shredded

1/4 oz. Pickled Jalapeno Pepper, sliced

2 oz. Spicy Tomatillo Salsa (see Related Recipe)

2 oz. Poblano Black Bean Puree (see Related Recipe)

Directions:

- 1. Heat Mission® Flour Tortilla and place on work surface.
- 2. Place shredded beef in a thin strip on front half of tortilla.
- 3. Top beef with black beans, one-half ounce of Fire Roasted Tomato Salsa, shredded Monterey Jack cheese and sliced 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.



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.

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.



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.