



## Recipes

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# Black Bean Hummus and Chipotle Quesadilla

Prep Time: 30 Minutes

Cooking Time: 2 Minutes

Serves 1

### Ingredients:

- 1 Mission® 12" Chipotle Chile Wrap (10253)
- 1 1/2 oz. Black Bean Hummus (see Related Recipe)
- 2 1/2 oz. Grilled Chicken
- 6 slices Avocados , thinly sliced
- 1 1/2 oz. Red Onions , thinly julienne cut
- 1 1/2 oz. Chipotle Cheddar Cheese
- Spicy Tomatillo Salsa to garnish (see Related Recipe)

### Directions:

1. Place Mission® Chipotle Chile Wrap on work surface.
2. Spread 1½ ounces of Black Bean Hummus evenly over front half of wrap.
3. Top with sliced grilled chicken, avocado slices, red onions and chipotle cheddar cheese.
4. Fold wrap over to make half moon.
5. Place on oiled flattop or griddle pan.
6. Cook until both sides are lightly golden brown and cheese is melted.
7. Cut into quarters and serve with a side of Spicy Tomatillo Salsa.





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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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### Black Bean Hummus

Serves 1

#### Ingredients:

12 oz. Black Beans , drained and rinsed  
2 oz. Olive Oil  
1 tsp. Garlic , minced  
1 1/2 Tbsp. Lime Juice  
6 oz. Green Onions  
1/8 tsp. Black Pepper  
2 tsp. Fresh Cilantro

#### Directions:

1. Place all ingredients together in food processor.
2. Pulse until almost smooth.
3. Place in storage container.
4. Label, date and refrigerate.