



Skirt Steak Chili Chimichangas

Prep Time: 45 Minutes

Cooking Time: 5 Minutes

Serves 13

Ingredients:

26 each 8" Heat Pressed Flour Tortillas (10410)
2.5 lbs. Chile Cumin Rubbed Skirt Steak And
Vegetables , see related recipe
1 oz. vol. Jalapenos , minced
1 Tbsp. Fresh Garlic , minced
1.5 cups Simmered Black Beans , see related recipe
1.5 cups Pinto Beans , prepared
1.5 cups Mexican Cheese Blend
1.5 cups Chipotle Shredded Cheese (Sargento)
1/3 cup Fresh Cilantro , chopped
Egg Wash , to brush
6 oz. vol. Red Chile Sauce , prepared
Sour Cream , to garnish
Salsa , to garnish
Green Onions , thinly sliced or white , to garnish

Directions:

1. Slice skirt steak into thin strips and place in a large mixing bowl.
2. Chop grilled peppers and onions and add to steak.
3. Fold in black beans, pinto beans, jalapenos, garlic and red chile tomato sauce.
4. Fold in shredded cheeses and fresh cilantro.
5. Heat tortillas and place on work surface. Place ½ cup of filling in the center of each tortilla.
6. Brush outside edges of tortillas with egg wash.
7. Bring left and right sides of tortillas towards center and tightly roll to close.
8. Stage on parchment lined sheet pan.
9. Place in 350 fryer and cook approximately 2-3 minutes or until golden brown and center is hot.
10. Remove from fryer and drain. Lay on paper towel lined sheet pan.
11. Place 2 on each plate and garnish with fresh salsa, sour cream and sliced onions.



Recipes

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Simmered Black Beans

Serves 1

Ingredients:

- 1 lb. Black Beans , soaked
- 4 oz. wt. Chorizo , cooked and crumbled
- 1 Tbsp. Fresh Garlic , minced
- 3 cups White Onions , minced
- 1 oz. vol. Savory Roasted Vegetable Base (Custom Culinary)
- 1 Tbsp. Chipotle Tabasco
- 2 cups Diced Tomatoes , canned
- 4 cups Water
- 1 Tbsp. Fresh Cilantro , minced

Directions:

1. Heat chorizo in large saucepot over medium heat. Add garlic and onions and sauté until translucent.
 2. Add vegetable base and stir to dissolve.
 3. Add, Tabasco, tomatoes and water.
 4. Add Black Beans and cook approximately 2 hours, or until beans are cooked throughout.
 5. Adjust with spice as desired. Add fresh cilantro.
 6. Hold hot for service.
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Chile Cumin Skirt Steak and Vegetables

Serves 1

Ingredients:

- 2 Tbsp. Chile Powder
- 1 Tbsp. Ground Cumin
- 1 tsp. Garlic Powder
- 1/2 tsp. Cayenne Pepper Sauce
- 1 tsp. Kosher Salt
- 2 tsp. Smoked Paprika
- 1.5 lbs. Skirt Steaks
- 1 oz. vol. Vegetable Oil
- 1 cup Red Bell Peppers , seeded and quartered
- 1.5 cups Green Bell Peppers , seeded and quartered
- 1 cup Orange Bell Peppers , seeded and quartered
- 2 cups (1 Onion) Yellow Onions , thick slice

Directions:

1. Mix spices together in a small bowl.
2. Rub skirt steak with 2 ½ Tbsp. of chile cumin seasoning.
3. Whisk oil together with remaining seasoning in a large bowl and toss with vegetables to coat.
4. Place steak, peppers and onions on a preheated grill and cook steak until medium.
5. Remove from grill. Continue cooking peppers and onions until lightly charred. Remove from grill and cool.