



Arrachera Steak Burrito

Prep Time: 120 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

- 12 each 12" Jalapeño Cheese Wraps (10256)
- 48 oz. Beer , lager
- 1 oz. Achiote & Annatto Seasoning
- 2 Tbsp. Ancho Chili Powder
- Salt & Pepper , as needed
- 3 lbs. Flank Steaks
- 6 cups Smashed Black Beans , prepared
- 6 cups Yellow Spanish Rice , prepared
- 3 cups Monterey Jack Cheese , shredded

Directions:

1. To make marinade, combine lager, Achiote seasoning, Ancho chili powder and salt and pepper. Pour over steak, cover and allow it to marinate for minimum of 2 hours, or overnight.
2. Pre-heat grill to medium heat. Place steak on grill, grilling each side for 5 minutes, or until desired doneness is acquired. Remove from grill and let rest for 5 minutes before slicing.
3. To plate: warm each tortilla, place $\frac{1}{2}$ cup black beans in middle of tortilla, top with $\frac{1}{2}$ cup rice, 4 oz. steak slices and $\frac{1}{4}$ cup cheese. Fold one end up and roll burrito style, leaving one open end. Serve.