



Tomato and Black Bean Tetalas

Prep Time: 45 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

- 10" Heat Pressed Flour Tortilla (10420)
- 3 cups Black Bean Paste , see related recipe
- 6 oz. Tomatoes , small dice
- 12 oz. Queso Fresco , crumbles
- 6 fl. oz. Unsalted Butter , melted
- As needed Kosher Salt
- 6 oz. Salsa de Arbol , see related recipe
- As needed Fresh Chives , chopped

Directions:

1. To assemble one tetalas, lay 1 Mission® 10 " Pressed Tortilla flat and in the center top with 2 oz. Black Bean Paste, ½ oz. tomatoes, and 1 oz. of queso fresco crumbles. Spread evenly across the tortilla.
 2. Create a tri-fold resulting in a triangle shaped pocket.
 3. On a flat-top grill, add ½ fl. oz. butter and griddle tetalas until crispy and golden on each side.
 4. Garnish tetalas with ½ oz. crema, side of Salsa de Arbol, and a pinch of freshly cut chives.
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Salsa de Arbol

Prep Time: 25 Minutes

Serves 1

Ingredients:

1/4 tsp. Cumin seed
3 each Cloves , whole
1 tsp. Mexican Oregano
40 each Arbol chiles, stemmed, seeded, hydrated in hot water, drained
6 each Garlic clove, skins on
1/8 tsp. All spice, ground
1/4 cup Sesame Seeds , toasted
1/4 cup Pepitas , toasted
1 tsp. Kosher Salt
1 Tbsp. Sugar
1 cup Apple Cider Vinegar

Directions:

1. In a skillet over medium high heat, toast cumin, cloves, Mexican oregano just until fragrant. Transfer to a spice grinder and process spices to a powder. Reserve aside.
 2. Toast Arbol chiles until starting to lightly char in spots. Reserve aside.
 3. Toast garlic cloves with skins on until starts to lightly char in spots and becomes soft. Let cool to room temperature and peel skins, reserve aside.
 4. In a blender, add all ingredients and purée until smooth, strain and store until use.
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Black Bean Paste

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

24 oz. Black Pepper , prepared

1 Tbsp. Cumin , ground

1 1/2 tsp. Coriander , ground

3/4 tsp. Chipotle , ground

3/4 tsp. Garlic Powder

3/4 tsp. Onion Powder

3/4 tsp. Kosher Salt

Directions:

1. In a food processor, combine all ingredients and process into a paste. Hold hot for service.