



Recipes

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Chimichurri Guac & Carne Asada Burrito

Serves 1

Ingredients:

1 each Mission® 12" Chipotle Chile Wrap (10253)
1/2 cup Refried Beans , heated
1/2 cup Guacamole , chunky
4 oz. Carne asada, grilled, diced
1/2 fl. oz. Chimichurri sauce
2 Tbsp. Queso Fresco , crumbles
As needed Cilantro leaves
1 each Lime Juice
2 Tbsp. Butter
As needed Crema
As needed Lime wedges

Directions:

1. Spread Chipotle Chile Flavored Wrap with refried beans and guacamole.
2. Top with carne asada, chimichurri sauce, queso fresco crumbles, and cilantro leaves.
3. Season with lime juice from a lime wedge and fold burrito style.
4. Griddle in butter until golden brown and crispy on top and bottom.
5. Cut on a bias and serve with crema for dipping. Garnish with lime wedges and cilantro leaves.