



## 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 Slice 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.