



Recipes

MISSIONFOODSERVICE.COM

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.