



Recipes

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Chile Relleno Burrito

Serves 1

Ingredients:

- 1 whole Ortega Chile , canned
- 2 oz. Precooked shredded Beef or Chicken, heated
- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 3 oz. Cheddar and Monterey Jack Cheese Blend
- 1 1/2 oz. Salsa
- 3/4 oz. Sour Cream
- 1/8 oz. Green Onion , thinly sliced

Directions:

1. Stuff chile with shredded meat. Set aside and keep warm.
2. Place Mission® flour tortilla on flat grill and heat for 5 seconds. Flip tortilla and sprinkle cheeses. Heat until cheese has melted. Remove from heat. Place salsa, sour cream and green onions on center of tortilla. Top with stuffed chile. Fold in sides and roll forward. Serve.