



Recipes

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Carne Asada Burritos

Serves 4

Ingredients:

- 4 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 2 lbs. Uncooked Carne Asada Beef , pre-seasoned
- 1 1/2 cups Refried Beans
- 1 batch Pico de Gallo Salsa (see Related Recipe)
- 1 batch Guacamole (see Related Recipe)

Directions:

1. On a grill, cook carne asada meat to medium, about 5 minutes each side. Remove from grill and cut into small strips. Set aside or refrigerate if done ahead of time.
2. To assemble burritos, fill Mission® flour tortilla with warmed beans, Carne Asada Beef, Pico de Gallo Salsa and Guacamole. Fold into burrito and serve.

Guacamole

Serves 1

Ingredients:

- 2 cups (14 oz.) Avocados
- 2 Tbsp. (½ oz.) Serrano Chiles
- Salt to taste
- 4 oz. (2/3 cup) Roma Tomatoes , diced
- 2 oz. (½ cup) Red Onions , diced
- 4 Tbsp. (½ oz.) Cilantro Leaves, chopped
- 2 Tbsp. (1 oz.) Lime Juice
- 1 tsp. Fresh Oregano , chopped

Directions:

1. Using a food processor or blender, combine avocado, Serrano chile, salt, oregano, tomato, red onion, cilantro leaves and lime juice until semi-smooth.
 2. Transfer to a 1/6 steam table pan, cover tightly with plastic wrap and refrigerate.
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Pico de Gallo Salsa

Serves 1

Ingredients:

2 Tbsp. (½ oz.) Red Onions , diced

2 Tbsp. Cilantro , chopped

3 oz. Tomatoes , diced

1 oz. Jalapeno Pepper , seeded and minced

Salt to taste

Directions:

1. In a small bowl, mix red onion, cilantro, tomato, jalapeño and salt to taste. Set aside.