



## Recipes

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### Enchiladas de Churrasco

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 14

#### Ingredients:

- 5 lbs. Ground Beef
- 4 oz. Chopped White Onions
- 5 oz. Minced Garlic Bulb
- 1 lbs. Chorizo
- 2 tsp. Guajillo Chiles
- 2 tsp. Ancho Chiles
- 5 lbs. Pinto Beans (see Related Recipe)
- 14 oz. Churrasco Sauce (see Related Recipe)
- 24 Mission® 6" White Corn Tortillas (10600)

#### Directions:

1. Add ground beef and chorizo to a skillet over medium heat.
  2. Add onions, garlic and spices and stir.
  3. Add Churrasco Sauce and reduce heat to simmer.
  4. Spoon meat mixture and beans into Mission® White Corn Tortillas and roll. Place in casserole dish.
  5. Cover with Churrasco Sauce and queso fresco. Bake at 375° F for 12 minutes until hot and cheese melts.
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### Churrasco Sauce

Prep Time: 10 Minutes

Cooking Time: 3 Minutes

Serves 1

#### Ingredients:

1/8 oz. Chorizo

oz. Tomato Sauce

2/5 oz. Diced Tomato

1/5 oz. Chopped White Onion

1/8 tsp. Salt

1/8 tsp. Pepper

#### Directions:

1. Sauté the Chorizo in a dry heated sauté pan.
  2. Add the onions and sauté for two minutes.
  3. Add the diced tomato.
  4. Add the tomato sauce.
  5. Season with salt and pepper.
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### Pinto Beans

Prep Time: 1 Minutes

Cooking Time: 120

Minutes

Serves 1

#### Ingredients:

3 1/8 oz. Pinto Beans

1/8 gallon Water

1/8 tsp. Salt

#### Directions:

1. Sort through the Pinto Beans, removing any rocks or debris.
2. Pour pinto beans into a 4-quart stock pot. Cover the beans with water and heat to a boil.
3. Reduce heat and simmer for two hours.
4. When the pinto beans start to look creamy, add the salt and stir.