



Recipes

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Machaca Burrito

Prep Time: 10 Minutes

Cooking Time: 12 Minutes

Serves 8

Ingredients:

2 Tbsp. Vegetable Oil

2 oz. Chopped Garlic Bulb

Half a White Onion , chopped

Half a Green Bell Pepper , seeded and chopped

Half a Red Bell Pepper , seeded and chopped

2 lbs. Roast Beef , cut into 1/4" matchsticks

1 cup Beef Broth

2 cups Salsa

1 stick Whole Cinnamon

5 Mission® 12" Heat Pressed Flour Tortillas (10430)

Salt to taste

Directions:

1. Heat vegetable oil in large skillet over medium heat.
2. Add garlic, onion and peppers; sauté about three minutes.
3. Stir in meat, scraping bottom of skillet frequently, and continue sautéing until beef is golden brown and crispy but not burned.
4. Stir in broth and 1/2 cup of salsa and add cinnamon stick.
5. Bring mixture to a boil.
6. Reduce to medium heat and reduce liquid until evaporated but meat is still moist. Shred the meat.
7. Salt to taste.
8. Remove cinnamon stick.
9. Place machaca mixture on heated Mission® Flour Tortilla and fold and roll into a burrito.
10. Garnish with sour cream or guacamole.