



Arrachera Steak Burrito

Prep time: 120 Cook Time: 10 Servings: 12

Breakfast/Brunch,Entrees,Wraps,Casual Dining,Breakfast All Day,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Jalapeño Cheese Wrap	10256		12 each
Beer		lager	48 oz.
Achiote		& annatto seasoning	1 oz.
Ancho Chili Powder			2 Tbsp.
Salt & Pepper		as needed	
Flank Steak			3 lbs.
Smashed Black Beans		prepared	6 cup
Yellow Spanish Rice		prepared	6 cup
Monterey Jack Cheese		shredded	3 cup

Instructions

1. To make marinade, combine lager, Achiote seasoning, Ancho chili powder and salt and pepper. Pour over steak, cover and allow it to marinate for minimum of 2 hours, or overnight.
2. Pre-heat grill to medium heat. Place steak on grill, grilling each side for 5 minutes, or until desired doneness is acquired. Remove from grill and let rest for 5 minutes before slicing.
3. To plate: warm each tortilla, place ½ cup black beans in middle of tortilla, top with ½ cup rice, 4 oz. steak slices and ¼ cup cheese. Fold one end up and roll burrito style, leaving one open end. Serve.

