



## Ancho Chile Short Rib Burrito

Prep time: Cook Time: Servings: 12

Latino, Entrees, Appetizers/Sides/Snacks, Wraps, Snacks & Shareables

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Jalapeño Cheese Wraps	10256		12 Each
Creamy Poblano Rice		See Related Recipe	72 oz
Ancho Braised Short Ribs		See Related Recipe	48 oz
White Queso, prepared, warm			24 Fl. Oz.
Cilantro-Lime Slaw		See Related Recipe	60 oz

### Instructions

1. Steam tortillas until heated through and flexible. Hold warm.
2. To Make Single Serving: Place 6 oz. spoon full of Creamy Poblano Rice in center of wrap, top with ½ cup of short ribs in sauce. Fold in both sides of the wrap, then roll into burrito shape. Cut burrito in half and top with ¼ cup warm queso.
3. Garnish with 1 cup slaw and serve immediately.



# Creamy Poblano Rice

Prep time: 5 Cook Time: 35 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Poblano Peppers		roasted, peeled, seeded, and diced	6 Each
Kosher Salt			2 tsp.
Long Grain Rice			3 cup
Water			24 Fl. Oz.
Butter			2 Oz.
Heavy Cream		reduced by half	24 Fl. Oz.

## Instructions

1. Heat water, cream, butter and salt, in medium saucepan and bring to boil over medium heat.
2. Once boiling, add rice, stir, lower heat to medium-low, cover and simmer 25 minutes.
3. Add reduced cream and diced poblano peppers and stir to combine. Reserve warm.



# Ancho Braised Short Ribs

Prep time: 10 Cook Time: 191 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Dried Guajillo Peppers		stemmed and seeded	12 each
Dried Ancho Peppers		stemmed and seeded	6 each
Water			3 cups
Short Ribs, raw			6 lbs.
Olive Oil			1/4 cups
Garlic		Cloves, minced	12 each
Red Onion		diced	2 each
Ground Cumin			2 Tbsp.
Dried Mexican Oregano			2 Tbsp.
Beef Stock			2 cups
Dark Agave			2 Tbsp.
Instant Espresso Coffee			2 tsp.

## Instructions

1. Combine dried chilies and water in medium saucepan and bring to boil over medium heat. Cover and reduce heat to medium-low and simmer until chiles are just tender, 5 to 6 minutes. Transfer mixture to blender and blend until completely smooth. Reserve.
2. Season short ribs on all sides with salt and pepper. Heat oil in rondeau over medium-high heat, add short ribs in batches and sear on all sides, transferring browned short ribs to sheet pan each time.
3. Add garlic and red onion to rondeau and sauté for 5 minutes or until softened. Add cumin, oregano, reserved chile puree, stock, agave and espresso; stir to blend. Transfer chile mixture, reserved short ribs and any juices to deep full size steam table pan; stir to coat. Cover with foil and place in 275°F oven for 3 hours or until very tender.
4. Spoon off fat that rises to surface and remove ribs and any loose bones. Cut membrane off each rib piece and discard with bones. Roughly shred rib meat into bite size pieces and set aside. Strain cooking liquid into medium sauce pan and reduce by half or to desired consistency. Season with salt and pepper, add reserved rib meat, and reserve warm.



# Cilantro-Lime Slaw

Prep time: 10 Cook Time: 0 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Lime Juice		fresh	2 Fl. Oz.
Sugar			1/2 Tbsp.
Purple Cabbage		shredded	24 Oz.
Cilantro Leaves		rough chopped	1 1/4 Oz.
Vegetable Oil			4 Fl. Oz.

## Instructions

1. In medium bowl, combine lime juice, sugar, salt and black pepper and whisk to combine. Drizzle oil in steady stream while whisking. Add cabbage and cilantro and toss to coat. Reserve refrigerated.

