



Chimichurri Guac & Carne Asada Burrito

Prep time: Cook Time: Servings: 1

Entrees,Wraps,Casual Dining,FSR/QSR,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 12" Chipotle Chile Wrap	10253		1 each
Refried Beans		heated	1/2 cup
Guacamole		chunky	1/2 cup
Carne Asada		grilled, diced	4 oz.
Chimichurri Sauce			1/2 fl. oz.
Queso Fresco		crumbles	2 Tbsp.
Cilantro Leaves			As needed
Lime Juice			1 slice
Butter			2 Tbsp.
Crema			As needed
Lime Wedges			As needed



Instructions

1. Spread Chipotle Chile Flavored Wrap with refried beans and guacamole.
2. Top with carne asada, chimichurri sauce, queso fresco crumbles, and cilantro leaves.
3. Season with lime juice from a lime wedge and fold burrito style.
4. Griddle in butter until golden brown and crispy on top and bottom.
5. Cut on a bias and serve with crema for dipping. Garnish with lime wedges and cilantro leaves.

