



Tomato and Black Bean Tetas

Prep time: 45 Cook Time: 15 Servings: 12

Latino,Better For You,Appetizers/Sides/Snacks,Entrees,Flour Tortillas,Casual Dining,Modern Mexican,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortilla	10420		1 Each
Black Bean Paste			3 cup
Tomatoes		small dice	6 Oz.
Queso Fresco		crumbles	12 Oz.
Unsalted Butter		melted	6 Fl. Oz.
Kosher Salt			As Needed
Salsa de Arbol			6 Oz.
Fresh Chives		chopped	As Needed



Instructions

1. To assemble one tetelas, lay 1 Mission® 10 " Pressed Tortilla flat and in the center top with 2 oz. Black Bean Paste, ½ oz. tomatoes, and 1 oz. of queso fresco crumbles. Spread evenly across the tortilla.
2. Create a tri-fold resulting in a triangle shaped pocket.
3. On a flat-top grill, add ½ fl. oz. butter and griddle tetelas until crispy and golden on each side.
4. Garnish tetelas with ½ oz. crema, side of Salsa de Arbol, and a pinch of freshly cut chives.



Black Bean Paste

Prep time: 15 Cook Time: 10 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Black Pepper		prepared	24 Oz.
Cumin		ground	1 Tbsp.
Coriander		ground	1 1/2 tsp.
Chipotle		ground	3/4 tsp.
Garlic Powder			3/4 tsp.
Onion Powder			3/4 tsp.
Kosher Salt			3/4 tsp.

Instructions

1. In a food processor, combine all ingredients and process into a paste. Hold hot for service.



Salsa de Arbol

Prep time: 25 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cumin		seed	1/4 tsp.
Cloves		whole	3 Each
Mexican Oregano			1 tsp.
Arbol chiles		stemmed, seeded, hydrated in hot water, drained	40 Each
Garlic		clove, skins on	6 Each
All spice, ground			1/8 tsp.
Sesame Seeds		toasted	1/4 cup
Pepitas		toasted	1/4 cup
Kosher Salt			1 tsp.
Sugar			1 Tbsp.
Apple Cider Vinegar			1 cup

Instructions

1. In a skillet over medium high heat, toast cumin, cloves, Mexican oregano just until fragrant. Transfer to a spice grinder and process spices to a powder. Reserve aside.
2. Toast Arbol chiles until starting to lightly char in spots. Reserve aside.
3. Toast garlic cloves with skins on until starts to lightly char in spots and becomes soft. Let cool to room temperature and peel skins, reserve aside.
4. In a blender, add all ingredients and purée until smooth, strain and store until use.

