



SWEET CORN SUCCOTASH BURRITO



Beef, Bean, Red Chile Burritos are served atop a succotash made with red onion, roasted poblano peppers, yellow sweet corn, okra, and garnished with cotija cheese.

Yield: 2 servings

Ingredients:

Beef, Bean, Red Chile Burritos			
2 Each	[#1001001], Prepared According To Package Directions	¼ Cup	Sweet Corn
1 Tbsp.	Vegetable Oil	1 tsp.	Chili Powder
2 Tbsp.	Red Onion, Diced	1 tsp.	Garlic Powder
¼ Cup	Poblano Peppers, Roasted And Diced	To Taste	Salt And Pepper
¼ Cup	Okra, Sliced	Garnish	Cotija Cheese

Directions:

1. In a medium sauté pan, add oil over medium heat.
2. Add red onion to the pan and sauté until translucent.
3. Add poblanos, okra, and sweet corn to the pan and sauté for 3 minutes.
4. Add chili powder, garlic powder, salt and pepper to the pan; cook for another 3 minutes to make succotash.
5. Remove the succotash from heat and plate.
6. Place the **Beef, Bean, Red Chile Burritos** over the succotash.
7. Garnish with cotija cheese and serve.

