



# DRUNKEN SALSA BURRITOS



**Pre-Fried Beef, Bean & Green Chile Burritos** are served with a salsa made with roasted tomatoes, jalapeños, serrano peppers and Mexican beer, garnished with chopped cilantro. Yield: 2 Servings

## Ingredients:

|        |   |          |                       |
|--------|---|----------|-----------------------|
| 2 Each | <b>Pre-Fried Beef, Bean &amp; Green Chile Burritos</b> [#2030001], Prepared According to Package Directions | ¼ Cup    | Serrano Pepper, Diced |
| ½ Cup  | Tomatoes, Diced   | ¼ Cup    | Mexican Lager         |
| ¼ Cup  | Red Onion, Diced  | To Taste | Salt & Black Pepper   |
|        |   | Garnish  | Cilantro, Chopped     |

## Directions:

1. Set your broiler to high.
2. Spread the tomatoes, onion and peppers over a baking sheet and broil until the vegetables are starting to char.
3. Transfer the vegetables to a mixing bowl and add the mexican beer and salt and pepper.
4. Top the **Pre-Fried Beef, Bean & Green Chile Burritos** with the drunken salsa and garnish with fresh cilantro.

