



HATCH CHILE AND CHEESE BURRITO AHOGADA

POSADA

Hatch Chile & Cheese Burritos are plated in a rich tomato sauce and topped with cotija cheese, cilantro and pickled red onions. Yield: 2 Servings

Ingredients:

2 Each	Hatch Chile & Cheese Burritos [#4151965], Prepared According to Package Directions	1 tsp.	Oregano, Dried
1 Tbsp.	Vegetable Oil	½ tsp.	Cumin
¼ Cup	White Onion, Minced	To Taste	Salt & Black Pepper
4 Cloves	Garlic, Minced	Garnish	Pickled Red Onion, Prepared
1 Cup	Tomatoes Diced, Canned	Garnish	Cotija Cheese, Crumbled
½ Cup	Tomato Puree, Canned	Garnish	Cilantro, Chopped

Directions:

1. Place a saucepan over medium heat and add the vegetable oil, onions and garlic.
2. When the onions become translucent add in the diced tomatoes, tomato puree, oregano, cumin, salt and pepper and bring to a simmer. Allow to simmer for five minutes.
3. Plate the **Hatch Chile & Cheese Burritos** with the freshly made sauce on top.
4. Garnish with pickled red onion, cotija cheese and chopped cilantro.