



# AVOCADO BEEF AND BEAN BURRITO

**POSADA**<sup>®</sup>

**Mini Beef & Bean Burritos** fried until golden, topped with creamy avocado salsa, cotija cheese and pico de gallo and served with sour cream. Yield: 1 Serving

## Avocado Beef & Bean Burrito Ingredients:

3 Each	<b>Mini Beef &amp; Bean Burritos</b> [#0250020], Prepared According to Pkg. Directions
¼ Cup	Avocado Salsa
1 tsp.	Cotija Cheese
To Serve	Sour Cream

## Pico De Gallo Ingredients:

¼ Cup	Tomato, Small Diced
2 Tbsp.	Red Onion, Small Diced
1 Tbsp.	Jalapeño Pepper, Minced
1 tsp.	Lime Juice
½ tsp.	Cilantro, Chopped
To Taste	Salt & Black Pepper

## Directions:

1. In a small mixing bowl, mix together the tomato, red onion, jalapeño pepper, lime juice, cilantro, salt and black pepper to make the pico de gallo.
2. Place the **Mini Beef & Bean Burritos** onto a serving plate and ladle the avocado salsa over the top.
3. Sprinkle with cotija cheese and pico de gallo.
4. Serve with sour cream.