



SOUTHWESTERN MINI BEEF BURRITOS

POSADA[®]

Mini Beef & Bean Burritos served over Spanish rice, topped with diced avocado and a tangy corn relish with corn kernels, red bell and jalapeño pepper. Yield: 2 Servings

Southwestern Mini Beef Burritos Ingredients:

5 Each	Mini Beef & Bean Burritos [#0250020], Prepared According to Pkg. Directions
½ Cup	Spanish Rice, Prepared
¼ Cup	Avocado, Diced

Corn Relish Ingredients:

¼ Cup	Apple Cider Vinegar
2 Tbsp.	Sugar
1 tsp.	Salt
¼ Cup	Corn Kernels
2 Tbsp.	Red Bell Pepper, Diced
2 Tbsp.	Jalapeño Pepper, Minced

Directions:

1. Heat the apple cider vinegar, sugar and salt in a small saucepan on medium-high heat until it is dissolved.
2. Bring the liquid up to a boil, then add in the corn kernels, red bell pepper and jalapeño pepper.
3. Remove the vegetables from heat and refrigerate until chilled.
4. Place the Spanish rice onto a serving dish with the **Mini Beef & Bean Burritos** on top.
5. Top with the corn relish and avocado.

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