

SPICY CHIMICHURRI BURRITO



Beef, Bean, and Red Chile Burrito 4.5 Oz. smothered on a spicy chimichurri made with cilantro, garlic and red chili flake. Yield: 6 Servings

Ingredients:

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6 Each	Beef, Bean, and Red Chile Burrito 4.5 Oz.	¼ Cup	Lime Juice
		1 Tbsp.	Red Wine Vinegar
	According to Package Directions	1 Tbsp.	Garlic, Chopped
1 Cup	Parsley	2 tsp.	Red Pepper Flakes
1 Cup	Cilantro	To Taste	Salt And Black Pepper
⅓ Cup	Olive Oil	Garnish	Cotija Cheese

Directions:

- 1. In a food processor combine parsley, cilantro, olive oil, lime juice, red wine vinegar, garlic, red pepper flakes, salt and pepper.
- 2. Blend the chimichurri until smooth.
- 3. Top each Beef, Bean, and Red Chile Burrito 4.5 Oz. with chimichurri.
- 4. Garnish with cotija cheese and serve.

