



AL CARBON BEEF CHIMICHANGA

POSADA[®]

Beef Chimichangas are served with charbroiled sweet onion, bell pepper and cilantro lime rice, topped with chipotle salsa and served with crema. Yield: 2 Servings

Ingredients:

2 Each	Beef Chimichangas [#4174565], Prepared According To Package Directions	1 Cup	White Rice, Prepared
½ Cup	Yellow Onion, Julienned	1 Tbsp.	Lime Juice
1 Cup	Mixed Colored Bell Pepper, Julienned	½ Cup	Chipotle Salsa, Prepared
1 Tbsp.	Vegetable Oil	Garnish	Cilantro, Chopped
To Taste	Salt And Pepper	To Serve	Crema

Directions:

1. Preheat the broiler to high.
2. Toss the julienned onion and bell peppers in vegetable oil, salt and pepper.
3. Spread over a sheet pan and place in the broiler for 5 minutes or until they are charred.
4. Heat a small saucepan over medium heat and add the rice and lime juice and cook until warmed through and aromatic.
5. Arrange the rice and charred vegetables on a serving plate and top with **Beef Chimichangas**.
6. Top the **Beef Chimichangas** with the chipotle salsa, garnish with chopped cilantro and serve with crema.

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