



# COWBOY CAVIAR HATCH CHILE SUIZO



**Chicken and Hatch Chile Burrito** topped with queso blanco, roasted corn, black beans and red onion and served with spanish rice and black beans. Yield: 2 Servings

## Hatch Chile Suizo Ingredients:

2 Each	<b>Chicken and Hatch Chile Burrito</b> [#4151865], Prepared According to Package Directions
½ Cup	Queso Blanco
To Serve	Spanish Rice, Prepared
To Serve	Black Beans

## Cowboy Caviar Ingredients:

½ Cup	Sweet Corn
½ Cup	Black Beans
¼ Cup	Red Pepper, Diced
¼ Cup	Red Onion, Diced
1 Tbsp.	Lime Juice
1 Tbsp.	Cilantro, Chopped
1 tsp.	Cumin
To Taste	Salt and Pepper

## Directions:

1. Combine sweet corn, black beans, red pepper, red onion, lime juice, cilantro, cumin, salt and pepper in a bowl and mix together to make cowboy caviar.
2. Pour ¼ cup of queso blanco over each **Chicken and Hatch Chile Burrito**.
3. Garnish each burrito with ¾ cup of cowboy caviar and serve with Spanish rice and black beans.

