



HATCH CHILE SPICED CUCUMBER SALSA BURRITO



Chicken and Hatch Chile Burrito topped with spicy cucumber and lime salsa and garnished with sliced avocado. Yield: 2 Servings

Hatch Chile Burrito Ingredients:

2 Each	Chicken and Hatch Chile Burrito [#4151865], Prepared According to Package Directions
Garnish	Avocado, Sliced
To Serve	Spanish Rice, Prepared
To Serve	Black Beans

Spicy Cucumber Salsa Ingredients:

½ Cup	Cucumber, Diced
2 Tbsp.	Jalapeño , Diced
2 Tbsp.	Red Onion, Diced
2 Tbsp.	Red Pepper , Diced
2 Tbsp.	Yellow Pepper, Diced
1 Tbsp.	Lime Juice
1 Tbsp.	Cilantro, Chopped
1 tsp.	Chipotle Powder
To Taste	Salt and Pepper

Directions:

1. Combine cucumber, jalapeño, red onion, red pepper, yellow pepper, lime juice, cilantro, chipotle powder, salt and pepper in a bowl and mix together to make the spicy cucumber salsa.
2. Top each **Chicken and Hatch Chile Burrito** with ½ cup of spicy cucumber salsa and garnish with sliced avocado.
3. Serve with Spanish rice and black beans.

