



Broiled meat burritos

Category: Main Course

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Preparation
time
20 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 4 tbsps Vegetable oil
- 4 tbsps Chopped onion
- 1 clove Minced garlic
- 1/2 can La Costeña® Refried Black Beans
- 400 g Thinly sliced steaks
- Salt to taste
- Ground black pepper to taste
- 4 tortillas Large Flour tortillas (burrito size)
- 1 cup Grated asadero cheese
- 112 g La Costeña® Sliced Jalapeños
Pickled Jalapeño Peppers



Preparation time

1. Heat 2 Tbsp. of oil and sauté the chopped onion and minced garlic, add the refried beans, and cook on medium heat for 3 minutes, season with salt to taste.
2. Heat the rest of the oil (2 Tbsp.) and fry the steaks, season with salt and pepper to taste, and cook on both sides. Remove from heat and cut into strips.
3. Spread refried beans on the tortillas, fill with steak strips, grated cheese, sliced jalapeños, and roll into a burrito.
4. Toast over a skillet, until heated through.
5. Serve with additional sliced jalapeños to taste.