

Burrito Enchilada



FOODSERVICE

SERVING SIZE: 30

Ingredients

- 5 fluid ounces Water
- 3 3/4 cups Small Diced Onions
- 2 1/2 tablespoons Minced Garlic
- 3 1/3 tablespoons Jalapeno, Minced
- 2 3/8 teaspoons Chili Powder
- 1 7/8 tablespoons Salt
- 5/8 teaspoon Black Pepper
- 2 3/8 teaspoons Cumin
- 2 1/2 pounds Boneless Chicken Breast, Cooked & Shredded
- 8 3/4 pounds **Furmano's Diced Tomatoes**
- 1/3 cup Lime Juice
- 1/3 cup Cilantro, Chopped
- As Needed Tortillas
- As Needed Monterey Jack Cheese

In This Recipe

Preparation

1. In a medium pot over medium heat, place Olive Oil.
2. Add Onion, Garlic, and Jalapenos. Saute until tender.
3. Add Chili Powder, Salt, Black Pepper, Cumin, and Shredded Chicken. Saute for 2 minutes.
4. Add Furmano's Diced Tomatoes and Lime Juice. Heat to 165*
5. Stir in Cilantro.
6. To Serve: Using a slotted spoon, place chicken and tomato mixture into the center of a flour tortilla. Roll up tortilla so a little of the mixture is poking out the two sides. Using a serving spoon, take sauce from pot and place over rolled tortillas. Top

