



Chile Relleno Breakfast Burrito

Yield: 10 each burritos

Ingredients:

- 10 each [13" Don Pancho® White Flour Tortilla](#) (79341.02013)
- 10 each large Poblano peppers, roasted, peeled, sliced lengthwise and seeds removed
- 30 oz. Oaxaca cheese
- 3 cups AP Flour (1 cup reserved for dredging peppers)
- 2 each Eggs, whisked
- 2 cup Whole milk
- 2 tsp Baking powder
- 2 tsp Baking soda
- 2 tsp Kosher salt

Burrito

- 4 lbs [Reser's® Shredded Potatoes](#) (71117.14433), grilled on griddle until golden brown
- 20 each Eggs, whisked
- ½ cup Butter
- 3 cups Refried beans, warmed
- 3 cups Salsa verde

Directions:

1. Heat a deep fryer to 350°F.
2. In a small bowl, whisk together 1 cup AP flour, egg, milk, baking soda, baking powder and kosher salt. Set aside for breading.
3. Place 3 oz of Oaxaca cheese inside each roasted Poblano pepper and use skewers to close the peppers for frying.
4. Dredge one Poblano pepper in the AP flour, shaking off excess.
5. Coat the flour-dredged pepper in the batter and fry until golden brown. Remove pepper from fryer when done, remove skewers, and place on a rack to keep warm.
6. Continue with the other peppers until all are battered and fried.
7. Heat a flattop grill to 375°F to heat the tortilla on both sides until pliable.
8. For each burrito add
 - 1 13" Don Pancho White Flour Tortilla (79341.02013)

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- 2 oz Refried beans, warmed and spread across the tortilla
 - 5 oz Reser's Shredded Potatoes, grilled
 - 2 each Eggs, scrambled
 - 1 each Chile Relleno, fried
9. Fold in the edges and roll the burrito tightly.
 10. Cut the burrito in half and secure with picks.
 11. Place the halves on a plate and serve with 2 oz Salsa verde.