

Mad Mex Super Portabello Burrito

October 11, 2004

Serves 4

4 large (12") flour tortillas

8 oz. Grated Monterrey Jack cheese

Mexican Rice (See below)

Chick Pea Chili (See below)

Fresh spinach leaves, cleaned and picked

Grilled Portabellos (See below)

Sour Cream

Guacamole

Mad Mex Salsa (Available in most area grocery stores.)

Plating:

- 1) Warm tortillas in an oven for 1 minute (or a microwave for 10 seconds) to soften. Lay out on counter.
- 2) Place a portion of hot Mexican Rice, a portion of hot Chick Pea Chili, a few leaves of spinach, and half a hot, sliced, Grilled Portabello onto a tortilla about 1 inch from the bottom. Roll halfway up.
- 3) Fold ends in neatly. Finish rolling.
- 4) Turn burrito onto plate, seam side down.
- 5) Garnish with Mad Mex Salsa, sour cream, and guacamole.

Mexican Rice (See below)

2 Tbs. Olive oil

¼ C. Grated fresh onion

¼ C. Grated fresh carrot

2 C. Dry, parboiled rice

1 C. Tomato juice

3 C. Water

- 1 ea. Bay leaf
- 1 Tbs. Salt
- 1 Tbs. Pepper

1. Warm a straight-sided pot over medium heat.
2. Add oil; briefly sauté onion, carrot, and rice. Add remaining ingredients.
3. Bring to a boil, reduce to a simmer, cover tightly, and cook 20 minutes.

Chick Pea Chili

- 2 Lb Peeled, washed tomatillos
- 2 ea. Whole jalapenos, de-stemmed
- ½ C. Rough chopped white onion
- 4 cloves Whole garlic
- 2 tsp. Salt
- 1 32 oz. can Garbanzo beans (Chick Peas), drained and rinsed
- 1 ea. Small Spanish onion, sliced thinly to julienne
- 1 Tbs. Black pepper
- 2 Tbs. Salt
- ¼ C Olive oil
- 2 Tbs. Chopped cilantro

Procedure:

1. Clean tomatillos by immersing in water and removing skins.
2. Place tomatillos in a heavy-duty ovenproof pot with whole jalapenos, onion, whole garlic, salt and olive oil.
3. Place pot in a 500° oven and roast vegetables until soft and lightly browned.
4. Pour tomatillo mixture into a blender. Puree thoroughly. You may need to do this in two batches.
5. Return mixture to pot. Add chickpeas. Bring to a simmer.
 1. Stir in cilantro.

Grilled Portobellos (See below)

- 2 ea. Large portabello mushroom caps, brushed clean
- 2 Tbs. Olive oil
- 1 tsp. Salt
- 1 tsp. Pepper
- 1 Tbs. Chopped garlic

Procedure:

1. Place all ingredients except mushrooms in a stainless steel bowl and mix thoroughly with a wire whip.
2. Put a portabella cap in one hand and take the other hand and dip it in the oil and rub the mix on each cap. **DO NOT DIP THE MUSHROOMS IN THE MARINADE.** (Make sure you have an even distribution of spices on each mushroom.
3. Place on a plate for excess oil to soak into the mushroom for a few minutes.
4. Grill on each side for 2-3 minutes or until tender. **DO NOT OVERCOOK!**