

# Super Mad Mex Portabello Burrito

Serves 4

- 4 large (12") flour tortillas
- 8 oz. Grated Monterrey Jack cheese

**Mexican Rice** (see below)

**Chick Pea Chili** (see next page)

Fresh spinach leaves, cleaned and picked

**Grilled Portobellos** (see below)

Sour Cream

Guacamole

Salsa

*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 salsa, sour cream, and guacamole.

## Mexican Rice

- 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.

## Grilled Portobellos

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

1. Place all ingredients except mushrooms in a stainless steel bowl and mix thoroughly with a wire whip.
2. Put a portabello 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!**

# Chick Pea Chili

- 2 Lb Peeled, washed tomatillos
- 2 ea. Whole jalapeños, 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 jalapeños, 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.
6. Stir in cilantro.