

MORITA PINTO BEAN CHILAQUILES BY CHEF ZURI

INGREDIENTS

1#pinto beans

½ #black beans

Vegetable stock 16cups

5 garlic cloves

2 red onions

5 Morita chili and

10 tomatillos

3 Serrano

2 bunches of cilantro

1cup sour cream

1 avocado

1 lemon zest

Tortilla chips corn

DIRECTIONS

For the avocado crema

2 cups of sour cream , 1 avocado , 2 cilantro stems . 1oz lime juice blend in till all ingredients are incorporated

In one pot add the pinto beans .half of and onion and 2 garlic cloves cover with cold water bring to boil and simmer for 2.5 hours i till beans are soft add cilantro and salt to taste

Do the same with black beans and Allow for the beans to get cold

Small pot add half onion garlic ,morita chilis Serrano and tomatillos add 1 cup of vegetable stock bring to boil and simmer for 5 minutes .

In a blender add 2 cups of pinto beans one cup of black beans , the tomatillo mixture

And 2 cups of the vegetable stock blend it in till you get a creamy texture repeat the same process in til you finish the beans

Add 2 tablespoons of olive oil in to a pot ones is hot add the blends beans

And simmer for 5 min in till is warm

To fish

Add 2 cups of tortilla chips add 12oz of bean crema and mix them well

Top then with small diced onion Ans avocado lime sour cream