

# Rice and Bean Burritos

Makes 20 burritos

## Ingredients

20 large tortillas  
8oz your choice beans  
2 cups (uncooked) rice of your choosing  
1 diced rotisserie chicken  
56oz diced tomatoes  
Lots of shredded cheese  
Taco seasoning  
Sour cream  
A drizzle of queso blanco dip if you're feeling adventurous  
Lettuce if these will not be reheated  
*(have you had warm lettuce..?)*

## Instructions

1. Cook your beans. This usually involves soaking overnight the day before. Remove to a bowl.
  - 1a. Bean crash course: Soak overnight and simmer for 1-2 hours to cook.
2. Cook the rice and add the taco seasoning.
3. Thoroughly mix the cooked beans, rice, and chicken.
4. Assemble your burritos with the base mixture, cheese, queso, and tomatoes.
5. If these will be eaten all at once, add sour cream and lettuce inside if desired.
6. If you want to have fun use a paper towel to lightly oil a pan and brown the burritos to seal them.
7. Wrap the burritos in foil and freeze. Defrost overnight before reheating to eat.

## Reheating Instructions

1. Heat at 300° for 30-40 minutes to ensure even heating.
2. Serve with sour cream.

## Source

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