

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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