



CHICKEN BURRITO



TOTAL TIME: 10 minutes

SERVES: 4 people

SPICE LEVEL: Mild

INGREDIENTS: 7

This no-fuss chicken burrito recipe requires no cooking and minimal clean-up. Made with leftover chicken, refried beans, rice, avocado, salsa, and cheese, it's inspired by San Francisco's Mission Burritos.



Old El Paso™
Super Soft
Flour Tortillas



Old El Paso™
Refried Beans



1 Old El Paso™
Thick' N'
Chunky Salsa



250g cooked
rice



500g shredded
leftover cooked
chicken



250g grated
mild cheese



1 avocado

1 HEAT THE TORTILLA

Pierce the soft flour tortillas package and warm it in the microwave for 35-45 seconds.

2 ADD THE FILLING

Using the back of a spoon, spread a thin layer of the refried beans over each tortilla, almost to the edge. Add the cooked rice, leaving a gap of about 3cm from the edge of the tortilla. On top of the rice, add the sliced avocado.

3 ADD THE CHICKEN

Use a fork to shred the leftover chicken into bite-sized chunks and layer on top of the column of avocado. Alternatively, to prepare uncooked chicken, place oil in large frying pan over a medium heat, add the chicken and cook until the meat is golden in colour no longer be pink inside.

4 ADD THE TOPPINGS

Spoon a dollop of salsa on top of the chicken and sprinkle grated chicken on top of the salsa

5 ROLL AND SERVE

Position the tortilla, so the "column" runs left to right and fold in the two sides using both hands. Then tightly roll the tortilla from the bottom to the top while maintaining the edges' firm grip. Cut the burrito in half and serve with tortilla chips.