

## Smothered Burritos

4-10" flour tortillas

North of the Border Chicken Taco Meat or Beef Taco Meat (see recipe)

Cilantro-Lime Rice (see recipe)

2 cups Refried Beans (see recipe) or 1-16 oz. can refried beans

Grated cheese (cheddar, colby jack, or pepper jack) as needed

Shredded lettuce, diced tomato, diced onion, and sliced black olives as needed

**Chavie's North of the Border Salsa** (Mild, Medium, or Hot) and/or **Salsa Verde** as needed

Sour cream and chopped scallions to garnish

### Procedure

Prepare Chicken or Beef Taco Meat and Cilantro-Lime Rice as directed. Keep hot and set aside. Prepare fresh ingredients (lettuce, tomato, onions, and scallions). Heat refried beans. Microwave each 10" flour tortilla for 30 seconds to make for easier folding. Spread 1/3 cup of refried beans in the center of each tortilla. Place 1/2 cup of the Chicken or Beef Taco Meat in the center of each tortilla. Next add 1/3 cup of the Cilantro-Lime Rice. Add lettuce, tomato, onions, cheese, black olives, sour cream, and **Chavie's North of the Border Salsa** and/or **Salsa Verde** as needed. Fold in the left and right side of the tortilla, and then roll up tightly. Place burritos on oven able plates, fold seam down. Cover the burritos with **Chavie's North of the Border Salsa** and/or **Salsa Verde** and top with grated cheese. Place each burrito in oven or broiler to melt and lightly brown the cheese. Top with sour cream if desired and garnish with chopped scallions.



**Yield: 4 Burritos**