



Fredericksburg Farms

Country Goodness, Gourmet Taste

www.fredericksburgfarms.com 830-997-0960

Chile and Bean Burritos

What do you feed a crowd of teenagers who have assembled at your house without spending a fortune? We've found that the Texas Tex-Mex creation known as the "Burrito" is a hands-down winner with teens. And they're a breeze to make, economical, and you can even cook them in the microwave! When you make them using our **Fredericksburg Farms Chili Verde Mix** chili, you'll also know they'll be delicious! You'll probably see a lot of those kids!

To Serve 6 to 8.

Chili made from **Fredericksburg Farms Chile Verde Mix**,
with navy beans added per package directions
12 (8-inch) flour tortillas
6 cups (1-1/2 pounds) shredded Monterey Jack cheese

Cool the chili before assembling the burritos. (Chili should be at roughly room temperature when filling the burritos.) Preheat oven to 350 degrees. Place about 2/3 to 3/4 cup of the chili down the center of each tortilla, leaving about 1-1/2 inches of tortilla at the top and bottom. Scatter 1/2 cup of the cheese over the chili on each tortilla. Fold the bare ends of the tortilla up over the chili and cheese, then beginning at either side, roll the tortillas up into bundles. Place the burrito bundles on a baking sheet, seam sides down. Bake in preheated oven for about 15-20 minutes, or until heated through. The tortillas should remain soft. Or, the burritos can be heated individually, as needed, in the microwave. Check cooking times for your individual microwave.