

BURRITOS BUENOS

SERVES 12

1 small onion
2 medium zucchini
2 Tablespoons vegetable oil
1 pound ground turkey or ground beef
1 cup cooked pinto beans
1-³/₄ cups red salsa
4 Tablespoons diced mild green chilies (1 small can)
12 medium flour tortillas
1-¹/₂ cups grated Monterey Jack or cheddar cheese
2 large tomatoes
3 cups lettuce

Chop onion and zucchini.

In a medium skillet, heat oil over moderate heat. Add onions and cook until transparent. Add zucchini and cook until softened, about 2 minutes. Add ground turkey or ground beef and cook until well done. Drain off any extra fat.

Add pinto beans, 1 cup of salsa and green chilies. Stir to combine and cook until mixture is heated through.

Wrap tortillas in foil and warm in a 325°F oven until soft. Meanwhile, chop tomatoes and shred lettuce. Set aside.

Lay out tortillas on plates or on the counter. Evenly divide turkey or beef mixture among tortillas, placing it in bottom half of each tortilla but leaving a 2-inch border around the edge. Top each burrito with grated cheese, chopped tomatoes and shredded lettuce, portioning each out evenly. Top each burrito with a Tablespoon of salsa, roll up and serve.

Skills Developed

Measure	Grate
Mix	Shred
Chop	Brown

