



Burrito Mojado (Wet Burrito)



Ingredients:

- 3 cups cooked , shredded beef, chicken, pork, or steak
- 2 cups Red or Green enchilada sauce , homemade or store-bought
- 1 can black or pinto beans, drained and rinsed (or refried beans)
- 1 ½ cups Mexican rice or cilantro lime, white or brown rice
- 2 cups shredded mozzarella cheese , or your favorite kind, divided
- 5 large (burrito size) flour tortillas
- Other filling ideas: sautéed bell pepper and onion, roasted corn, shredded cabbage

For topping:

- Sour cream, guacamole, pico de gallo or salsa

Method:

1. Preheat oven to 375 degrees F. Line a baking sheet with parchment paper or spray lightly with cooking spray.
2. Layer flour tortillas with a handful of meat, beans, rice, and cheese. (fill them pretty full, but not so full, that you cannot roll them to close). Roll burrito tightly, folding the ends in, and place seam-side down on prepared baking sheet.
3. Bake for 20 minutes, or until warmed through.
4. Meanwhile heat enchilada sauce in a saucepan or microwave. Remove burritos from oven and spoon enchilada sauce on top. Add a sprinkle of cheese. Return to oven for a few minutes, just until cheese is melted.
5. Serve topped with sour cream, guacamole and pico de gallo or salsa.