

Baked Chicken Burritos



Ingredients:

For the Burritos:

- 1 lb cooked chicken breast, shredded
- 1 tablespoon olive oil
- 1 small onion, diced
- 1 bell pepper, diced
- 2 cloves garlic, minced
- 1 can (15 oz) black beans, drained and rinsed
- 1 cup corn kernels (fresh or frozen)
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- Salt and pepper to taste
- 1 1/2 cups shredded cheddar cheese
- 1 1/2 cups shredded mozzarella cheese
- 8 large flour tortillas

For the Sauce:

- 1 can (10 oz) enchilada sauce
- 1/2 cup sour cream
- 1/2 teaspoon ground cumin
- 1 tablespoon lime juice

Prep 15 min. | Cooking Time: 25 min. | Serv: 8 burritos

Instructions:

Preheat your oven to 375°F (190°C).

In a large skillet, heat olive oil over medium heat. Add the diced onion, bell pepper, and garlic. Sauté for 3–4 minutes, until softened.

Stir in the shredded chicken, black beans, corn, cumin, chili powder, salt, and pepper. Cook for an additional 3 minutes, then remove from heat.

In a small bowl, mix together the enchilada sauce, sour cream, cumin, and lime juice.

Lay the tortillas flat on a surface. Divide the chicken mixture evenly among the tortillas. Sprinkle with a handful of shredded cheddar and mozzarella cheese.

Roll up each tortilla tightly, folding in the sides to seal. Place the burritos seam-side down in a baking dish.

Pour the prepared sauce evenly over the top of the burritos. Sprinkle with the remaining cheese.

Bake for 20–25 minutes, or until the cheese is melted and bubbly and the burritos are golden brown.

Serve with your favorite toppings such as sour cream, salsa, guacamole, or fresh cilantro.