

Rio Grande Burritos with Creamed Peppers

Category: Mexican

Servings: 2

Rating: 9

Source: Ian Smith

Description:

I based this recipe generally on a Bon Appetit recipe using beef. The chicken tastes much better, particularly spiffed up with the hotter tinned chiles.

One of my favourite all time Mexican recipes.

Ingredients:

:chicken breast	1/2 pound, skinned and boneless
:ground cumin	1/4 teaspoon
:salt	
:pepper	
:garlic	1 large clove, chopped coarsely
:olive oil	
:lime juice	1/2 lime
:onion	1 large thinly sliced
:roasted red pepper	1, blackened under the broiler, peeled and seeded
:green chilies, canned	1 small tin, drained
:cream	1/2 cup
:Monterey Jack cheese	1 cup grated
:oregano	1/2 teaspoon
:flour tortilla	3-8"
:coriander	several sprigs fresh, chopped

Instructions:

Preheat oven to 450°. Grease a 9" square baking dish.

Sprinkle the chicken breasts with cumin and salt and pepper, then rub the garlic into the breasts. Saute the breasts in the oil and as the garlic chunks brown, remove them from the pan and set aside. When the chicken is nicely seared, remove from heat and squeeze the juice of 1/2 a lime over it. Cool and then cut cross grain into bite size pieces.

Saute onion in oil in the chicken pan until it begins to brown, add chilies, peppers, and reserved garlic, and stir until heated through. Season with oregano, salt, and pepper. Add the cream and continue cooking until the cream has thickened slightly. Stir in 3/4 cup of cheese and cook until mixture thickens.

Place a tortilla on an electric burner on low until warmed and softened. Spoon 1/4 cup of pepper

mixture down the center. Top with 1/4 of the meat. Roll up the tortilla and arrange in a pan, seam side down. Repeat with the remaining tortillas. Spoon remaining pepper mixture over the tortillas and sprinkle with the remaining cheese. Bake uncovered until the cheese melts, 5 to 10 minutes.