

Spicy Burritos

Category: Mexican

Servings: 6

Rating: 10

Source: Sunset Mexican Cookbook

Description:

Ingredients:

flour tortilla	18 to 24
refried beans	3 cup heated
jack cheese	3 cup shredded
sub-recipe	2 cup Guacamole
sour cream	1 cup
tomato	3 or 4 medium
green onion	1 cup chopped fine
green chilies	2 to 4 tablespoon canned chopped fine
coriander, ground	1/2 teaspoon
salt	1/2 teaspoon
oil	2T
onion	1 large
garlic	2 cloves
chicken	4 cup diced cooked (or use beef or pork)
enchilada sauce	1 1/4 cup
salt	1 teaspoon
cinnamon, ground	1/2 teaspoon
ground cumin	1/2 teaspoon
green chilies	3 tablespoon chopped canned

Instructions:

Peel and finely chop tomatoes. Stir in green onions (include some of the tops), chiles, coriander, and salt. Cover and chill until ready to serve. Drain off excess liquid before serving.

Heat oil in a wide frying pan over medium heat. Finely chop onion and cook with garlic, stirring, until limp. Stir in meat, enchilada sauce, spices and chiles. Simmer uncovered about 5 minutes.

To serve, place relish, meat filling, hot beans, cheese, guacamole and sour cream in individual bowls. Reheat tortillas and serve in a towel lined basket.