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BEEF BURRITO WRAPS

1 lb. (.454 kg) ground beef
1 Tbsp. **Oh! So Onion**
1 Tbsp. **Classic Salsa Blend**
1/3 cup canned diced tomatoes
1 can corn niblets, well-drained
1 can black beans, rinsed and drained

2-3 Tbsp. **Chipotle Aioli Sweet Heat Sauce**

1 cup cooked brown rice
1 1/2 cups shredded cheese
Cilantro (optional)
6 large tortilla shells

Preheat oven to 250°F. Heat oil in a large frying pan over medium-high heat. Add beef and seasonings. Cook, breaking up with a wooden spoon, for 5 minutes or until browned and cooked through. Drain any liquid, return to stove top. Add corn, beans and sauces. Place tortillas on a flat surface. Divide beef mixture along the centre of each tortilla. Top evenly with rice and cheese. Roll up tightly to enclose filling. Wrap burritos in parchment paper. Bake for 5 minutes or until cheese melts. Serve the burritos with **Jalapeno Dill Pickle Hot Sauce** or sour cream.



- **Oh! So Onion**
- **Classic Salsa Blend**

- **Chipotle Aioli Sweet Heat Sauce**
- **Jalapeno Dill Pickle Hot Sauce**