



[sunsetgourmet.ca](http://sunsetgourmet.ca)



## SOUTHWEST BURRITO

4 tsp. **Southwest Stuffed Pepper Seasoning**

1 ½ lbs. (.680 kg) cooked chicken, shredded or cubed

1 can (540 ml.) black beans, rinsed and drained

1 can (341ml) kernel corn, drained

1 ½ cups shredded cheese

1 cup cooked rice

⅓ cup of diced canned tomatoes

5-6 large tortilla shells

Place all ingredients (except tortilla shells) in a large bowl. Mix until well combined. Lay tortilla shells on a flat dish. Assemble the burritos by spreading the filling in the center of the tortilla. Add any additional toppings such as hot sauce or jalapeno peppers. To fold the burritos, start by folding in the sides, then roll tightly from the bottom up, tucking the filling as you fold to create a secure wrap. Place seam side down in a baking dish. Heat in a preheated 350°F oven and bake for 20 minutes. If you prefer a crispier burrito, pan-fry in a fry pan with a bit of butter.



• **Southwest Stuffed Pepper Seasoning**