

Cajun Chicken Burritos

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8 Servings

Burritos:

- 2 tablespoons olive oil
- 1 pound **Pilgrim's Pride** chicken tenderloins, cut into bite-size pieces
- 1 large yellow onion, chopped
- 1 teaspoon Adobo all purpose seasoning
- 3¹/₄ cups water
- 1 tablespoon butter
- 1 package (8 ounces) Red Beans and Rice
- 1 teaspoon cayenne pepper

Salsa:

- 1/2 cup chopped yellow onion
- 1/2 yellow bell pepper, chopped
- 1/2 orange bell pepper, chopped
- 1/2 green bell pepper, chopped
- 4 scallions (green onions), chopped, including green tops
- 3 tomatoes, chopped
- 1-2 cloves garlic, chopped
- 1-2 tablespoons chopped fresh cilantro

- 8 slices Monterey Jack cheese with Jalapeno
- 8 flour tortillas, burrito size, plain or flavored, warmed
- Shredded Cheddar cheese, (optional)
- 1 cup dairy sour cream

Heat olive oil in large skillet. Add chicken pieces and onion. Sauté until chicken is opaque and no longer pink inside. Add Adobo seasoning. Set aside.

Place 3¹/₄-cups water and butter in 4-quart saucepan and bring to a boil. Stir in Red Beans and Rice and cayenne. Cover, reduce heat to simmer and cook 20 to 25 minutes until water is absorbed. Add cooked chicken mixture and simmer until heated through.

Preheat oven to 350°F. Prepare Salsa by combining all ingredients. Set aside.

To assemble burritos, place one cheese slice on each tortilla near one edge. Divide chicken-rice mixture among tortillas, placing over cheese. Fold in sides and roll up to completely enclose filling. Place burritos seam sides down on baking sheet, and sprinkle with shredded cheese, if desired. Bake in preheated oven 3 to 5 minutes until outside is slightly crispy.

To serve, top each burrito with dollop of sour cream and Salsa, or serve toppings separately.