

Chicken Burritos

Ingredients

1 cup Chunky salsa

1/2 cup water

1/2 cup uncooked instant white rice

3/4 cup shredded deli rotisserie chicken

1/2 cup shredded Cheddar cheese (2 oz)

1/4 teaspoon garlic powder

Chopped tomatoes, if desired

Shredded lettuce, if desired

1 package (11-oz size) Old El Paso™ flour tortillas (four 8-inch tortillas)



Directions

Heat oven to 375°F. In 1-quart saucepan, heat salsa and water to boiling. Stir in rice. Cover; remove from heat. Let stand 5 minutes.

Stir chicken, cheese and garlic powder into rice mixture. Spoon 1/2 cup chicken-rice mixture onto center of each tortilla. Fold bottom 1/3 of tortilla over filling; fold in sides toward center, leaving top open. Place seam side down in ungreased 9x9-inch (2-quart) glass baking dish.

Cover tightly with foil; bake 20 to 30 minutes or until hot. Garnish with lettuce and tomatoes

- Serve with sour cream and additional salsa, if desired.
- Mix things up by trying a different shredded cheese variety, such as Monterey Jack or a Mexican blend.