

CHICKEN MUSHROOM BURRITO

STEPS

THIS IS HOW TO BURRITO!

1 ☞ Reduce 1 C. of your Chowder per for 4 – 6 Servings, (depending on the size of your tortillas), in a saucepan on low until it begins to cook down & thicken.

2 ☞ While the Chowder is reducing, slice 1 large onion into about ½ in. slices & sauté in a skillet with some olive oil until they just begin to soften.

☞ **Tortillas** - warm them on the top of your stove, should you have gas. It only takes 3 seconds per side over the flame (using thongs).

3 *If you have electric one, warm them in a dry skillet on the top of your stove, or you can stack them in between moistened paper towels & microwave for 15 seconds.*
The rest is as easy as it gets:

4 ☞ Top the reduced Chowder with grated cheese – Cheddar, Monterey Jack, Mexican blend, etc. & transfer it all to the tortillas using a big spoon.

☞ Next the sautéed onions & then the final flavor punch – Pico de Gallo & crema.

5 **If you don't want to make Pico, just use your favorite Pico or salsa from the store. If you want to make Pico & Crema, here you go... You can also see the full recipe on Page 50**



CHOWDER REDUCING



MESSY GOODNESS

PICO D' GALLO

- 🔪 3 Roma or vine-ripened tomatoes
- 🔪 1 small white onion or half of a medium one.
- 🔪 1 Jalapeno pepper or serrano if you like it on the hotter side.
- 🔪 Juice of one lime
- 🔪 Salt & Pepper
- 🔪 Chopped or ripped cilantro if you like
- 🔪 Chop the onion into a small dice & let it rest in a bowl of cold water for 5 minutes

Cold water takes the sting out of onions – be sure to dry the onions before adding them to the Pico.

Otherwise, you'll end up with a very watery Pico & we don't want that.

If you have a food Pro or even a blender, making Pico de Gallo takes minutes, as you can chop the veg into large pieces & the Pro or blender does the work for you.

CREMA

CREMA IS EVEN MORE CHALLENGING

- 🔪 1 C. Sour Cream or Greek Yogurt
- 🔪 Juice of 1 lime
- 🔪 Salt & Pepper to taste
- 🔪 Stir together – **DONE!**

****If the crema is too thick, thin it out a little by adding a small dash of water.***

NOT TO BE TOO CHEEKY, BUT THAT'S A WRAP!