

Burritos with Rice and Beans

Ingredients

Bread:

1. 8 large tortillas

For Fajita Vegetables

2. 3 medium onions
3. 3 bell peppers (red or yellow)
4. 1 pkt fajita spices
5. A discretionary amount of butter (or oil)

For rice

5. Rice
6. Cumin
7. Tomato puree
8. Salt & Pepper
9. Chicken stock
10. Black beans

Recipe

There are no amounts in this recipe. This is not baking. Put in a sensible amount of rice to fill the number of tortillas you have, and use a reasonable amount of beans. Leftover rice can be eaten by itself, so make more rather than less.

Cook the rice however you like. Don't let people gate-keep your rice cooking by insisting on a proper method. The following method is guaranteed to annoy as many people as possible, so feel free to use it.

- Fill a pot halfway with water.
- Add the cumin, tomato puree, salt and chicken stock.
- Bring to boil.
- Add rice. Cook for 10 minutes.
- Slice the onion and bell peppers along their longest axis. You want sticks, not small pieces.
- Put them in a skillet with your frying lubricant of choice.
- Put over a low heat until they're soft.
- Add the fajita spices and approximately 1 cup of water towards the end.
- Drain water from rice.

- Wrap a portion of both ingredients in a tortilla to make a burrito.
 - Microwave the tortilla for 10 seconds to make it pliant.
 - Eat.
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