



BURRITO NIGHT

SERVINGS: 4 | PREP TIME: | COOK TIME: 30 MINS

TO MAKE HOMEMADE PINTO BEANS

- Place all ingredients in Dutch oven, or heavy deep pot with lid, on the stovetop
- Bring to a rapid boil, then cover and reduce heat to simmer
- Allow beans to cook undisturbed for 5-6 hours

TO MAKE CANNED PINTO BEANS

- Empty your beans into a colander to drain and give them a quick rinse.
- Add them into a high sided pot and add ½ cup broth per can of beans
- Season with salt, pepper, cumin, and garlic powder, bring to a boil, then turn down to low and allow to simmer for 10 minutes

To Make Spanish Rice

- Rinse the rice in a fine mesh strainer under cool running water until water runs clear. (Removing the starch is what creates fluffy rice.) Shake out as much water as possible and set aside.
- Preheat a high-sided skillet and coat the pan with olive oil.
- Over medium high heat, sauté the diced onions and minced garlic. When fragrant and onions are translucent, add rice to pan. Stir constantly and allow rice to cook until it starts to slightly brown (approx. 3-4 minutes).
- When rice is evenly fried, add in broth, diced tomatoes and seasonings.
- Bring to a rapid boil, then cover and reduce heat to simmer. Cook for 20 minutes. All liquid should be absorbed and rice should fluff with a fork.

To Make Burrito

- Warm the tortilla on a flat bottomed pan until it starts to brown.
- Flip it over and immediately add cheese.

PINTO BEANS

- 3 Cups Dried Pinto Beans
- 9 Cups Chicken Broth
- 1 Onion, quartered
- 3 Cloves Garlic, diced & smashed
- 1 TBSP Sea Salt
- 1 TBSP Black Pepper
- 1 TBSP Cumin

SPANISH RICE

- 1/4 Cup Olive Oil
- 2 Cups Long Grain White Rice
- 3 Cups Chicken Broth
- 1 Organic diced Tomatoes 14.5 oz. can
- 1 Medium Onion, diced
- 2 Cloves Garlic
- 1 tsp Sea Salt
- 1 tsp Black Pepper
- 1 tsp Cumin
- 1 tsp Paprika

BURRITO BAR

- Flour Tortillas
- 1 Block Cheddar Cheese, grated
- 1 Block Monterey Cheese, grated

- Slide tortilla off the griddle and onto a plate. Begin layering your tortilla with preferred ingredients. Fold into burrito shape

Roasted Veggies

1 Jalapeno, diced

Protein (Steak, Chicken, Fish)

8 oz. Sour Cream

GUACAMOLE

3 Avocados

1 Lime (1/2 of zest & juice for Guacamole)

1 TBSP Black Pepper

2 tsp Sea Salt

Dash of Hot Sauce

PICO DE GALLO

1 Medium Onion

Handful of Cilantro

1 Large Tomato

1 tsp Black Pepper

CANNED PINTO BEANS

1 Can Pinto Beans

1 Cup Chicken or Vegetable Broth

1 tsp Salt

1 tsp Black Pepper

1 tsp Cumin