

Burritos



Image to follow

Ingredients & Prep

2000 g Mince beef
500 ml Water
2 cup Red wine
3 tbsp Smoked paprika
2 tbsp Salt
2 tbsp Garlic granules
1 tbsp Cumin
3 tbsp Blackened Cajun
2 tbsp Chilli powder
20 g Tomato paste
cup Olive oil
10 Tortillas
2 Onion (diced)
4 Pepper
Long grain rice

Suggestion & Tips

When wrapping your burritos, keep it tight otherwise it can fall apart

Recipe By Dan

Ref: 1038

Heading: Mains

Cuisine: Mexican

Food Type: Meat

No of Portions: 10

Method

Step 1 - Sweat of minced beef for 5 minutes until brown and add water and leave to simmer for 10 minutes and steam your rice for 17 minutes

Step 2 - Add your red wine, tomato paste, olive oil and stir in all of your seasonings and turn up to medium heat

Step 3 - Prep your tortillas with your cooked rice, peppers and onions.

Step 4 - Once burritos are made, place on grill for a further 1 ½ minutes each side