

“Naked” Burritos

Sometimes, you want to eat in, but you have a craving for something “out” ... so this is my version of the Naked Burrito that we order at Qdoba.

Cook **2 cups of rice** according to package directions. Just before serving, stir in **¼-½ cup of fresh chopped cilantro**.

Chop **3 large chicken breasts** into cubes. Season with **salt, pepper, smoked paprika, cayenne pepper, oregano, and cumin**. (You can also use pork or steak.)

Slice **½ of an onion** into ¼-inch slices. Cut **1 green pepper** (or whatever color you like!) into quarters, remove the seeds, then slice in ¼-inch slices.

Prepare **canned pinto beans or black beans** by rinsing them and heating them in a small pan with **¼ cup onion, 1 minced clove of garlic, and ¼ of a jalapeno pepper**. Heat to boiling, then cover and simmer until you're ready to assemble the burritos.

Sauté the onion and pepper in olive oil over medium or medium-high heat till soft, about 15 minutes. Remove from skillet and set aside. Add chopped chicken to the same skillet and cook until done.

While your vegetables and chicken are cooking, make your **salsa and guacamole**. (Find downloads for my recipes in the index.)

Grate **cheese** of your choice (cheddar, Monterrey Jack, or Pepper Jack).

To assemble a Naked Burrito:

- Put rice in bowl (or on plate ... it's your kitchen, use what you like!).
- Top with beans. (I skip the beans, personally, but everyone else in my family likes them in this dish.)
- Add the meat and grilled veggies (I love the veggies, but Emily is the only other one in my family that adds them.)
- Cheese goes on next.
- Then Salsa.
- Guacamole, if you want.
- Sour cream, if you want.
- Crushed tortilla chips crown it all!