

# BEEF BURRITO



Use Blenders Fajita sauce as a great base for any Mexican dish; burrito, enchiladas, tacos and nachos!



PREP TIME  
10 MIN



COOK TIME  
10 MIN



SERVINGS  
4

## Ingredients



- 500g beef mince
- 400g black beans
- 400g [Blenders Fajita Sauce](#)
- 500g rice, cooked
- 8 corn tortillas, large
- 100g guacamole
- 40g tomato, diced
- 40g red onion, diced
- 50g sour cream
- 50g iceberg lettuce, shredded
- 40g cheese, grated
- 5g coriander

## Allergens

Contains Gluten, Milk

## Method

1. In a large pot, brown the mince. Add the black beans and [fajita sauce](#) and simmer for 5 minutes.
  2. Warm the corn tortillas in an oven.
  3. To build, pile the rice and beef along each tortilla and sprinkle with all toppings and finish with coriander. Fold and roll the burrito and serve.
  4. Alternatively consider having guacamole, sour cream and grated cheese on the side to allow customers to build their own burritos.
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