



Smoked Chicken Burrito Mojado

Yield: 10 burritos

Ingredients:

Burrito Filling

- 10 each [Don Pancho® 12-inch Red Chipotle Flour Tortillas](#) (79341.22337)
- 2 ½ lbs Smoked chicken meat, pulled and warmed
- 5 cups Mexican cheese blend, shredded
- 8 cups Spanish-style rice

Roasted Tomato-Guajillo Sauce

- ¼ cup Avocado oil
- 1 Tbsp Garlic, minced
- ¼ tsp Cumin, ground
- 1 Tbsp Guajillo chile powder
- 2 Tbsp Tomato paste
- 2 each 14 oz cans Fire-roasted tomatoes, blended
- 1 cup Chicken stock
- 1 tsp Kosher salt

Complete Plate

- 3 each Avocado, large
- 10 Cilantro leaves

Directions:

1. Heat griddle to 350°F.
2. For the sauce, heat oil and sauté garlic until softened.
3. Add spices and cook for 20-30 seconds until fragrant and not burnt.
4. Add tomato paste and cook 20-30 seconds until deep red and fragrant.
5. Add puréed roasted tomatoes and chicken stock, and bring to a simmer.
6. Cook at a low simmer for 15-20 minutes until slightly thickened.
7. Season with kosher salt and keep warm.



8. For plating:

- 1 Don Pancho Red Chipotle Flour Tortilla, warmed on a griddle
- ½ cup Mexican cheese blend, shredded
- ¾ cup Spanish rice
- 4 oz Smoked chicken meat
- 1 oz Roasted tomato sauce

9. Roll burrito tightly and top with 3 oz Roasted Tomato-Guajillo Sauce, ¼ sliced avocado, and cilantro for garnish.