



# CHICKEN BURRITOS

## INGREDIENTS

- 6 tablespoons butter
- 1 large onion, chopped
- ¼ cup chopped green pepper
- ½ cup all-purpose flour
- 3 cups chicken broth
- 1 can (10 ounces) diced tomatoes and green chiles, undrained
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- ½ teaspoon garlic powder
- ½ teaspoon salt
- 2 tablespoons chopped jalapeno pepper, optional
- 1 can (15 ounces) chili with beans
- 1 packages (8 ounces) cream cheese, cubes
- 8 cups cubed cooked chicken
- 24 flour tortillas (6 inches), warmed
- 6 cups shredded Colby-Monterey Jack cheese
- Salsa (optional)

**SERVES: 6, 2 BURRITOS EACH**

## DIRECTIONS

1. Preheat oven to 350°. In a Dutch oven, heat butter over medium-high heat. Add onion and pepper; cook and stir until tender. Stir in flour until blended; gradually stir in broth. Bring to a boil; cook and stir 2 minutes. Reduce heat; stir in tomatoes, seasonings and, if desired, jalapeno. Cook 5 minutes. Add chili and cream cheese; stir until cream cheese is melted. Stir in chicken.
2. Spoon about 1/2 cup filling across center of each tortilla; sprinkle each with 1/4 cup Colby-Monterey Jack cheese. Fold bottom and sides over filling and roll up. Place in two greased 13x9-in. baking dishes.
3. Bake, covered, 35 minutes. Uncover; bake until bubbly and cheese is melted, 3-5 minutes longer.