

Shredded Beef Burritos



Ingredients:

beans
rice
beef
olive oil
garlic
all purpose greek seasoning
cilantro
onions
salsa verde
cheese (any kind you want)
corn tortilla
jicama
lime juice
chili powder

Cook beans and rice. Marinate thinly sliced beef in olive oil, garlic, and all purpose greek seasoning. Chop cilantro. Chop onions. Open up salsa verde. Put aside.

Slowly (cooked) saute sliced pepper and onion. In a separate saute pan, cook the beef and shred. All ingredients are cooked. Keep cilantro and onions fresh. Scoop cheese, beans and rice on a corn tortilla in the pan. Place some of the beef, salsa verde, fresh cilantro, fresh chopped onions, and shredded cheese, and fold like a taco. Ready to Serve hot.

If you want to save for later, just roll them up and place on a baking dish. When ready, reheat in the oven to 300 degrees. Side garnish jicama (also called a mexican potato), peeled and slice. Squirt with fresh lime juice and chili powder.