

Recipes For Beef Turkey Chicken And Breakfast Burritos Mexican Cookbook

In this cookbook, you will find a variety of recipes for beef, turkey, chicken, and breakfast burritos. These recipes are all easy to follow and can be made with ingredients that you can find at your local grocery store.

Beef burritos are a classic Mexican dish that is enjoyed by people of all ages. They are made with a wheat tortilla that is filled with ground beef, cheese, beans, and vegetables. Beef burritos can be served with a variety of different toppings, such as salsa, sour cream, and guacamole.

Here is a recipe for a classic beef burrito:



Burrito Cookbook: Recipes for Beef, Turkey, Chicken and Breakfast Burritos (Mexican Cookbook Book 1)

by Laura Sommers

★★★★★ 5 out of 5

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Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 111 pages
Lending : Enabled



Ingredients:

- 1 pound ground beef
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 can (15 ounces) black beans, rinsed and drained
- 1 can (15 ounces) corn, drained
- 1 cup shredded cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 1/2 cup chopped cilantro
- 1/4 cup salsa
- 1/4 cup sour cream
- 1/4 cup guacamole

Instructions:

1. In a large skillet over medium heat, brown the ground beef. Drain off any excess grease.
2. Add the onion, green bell pepper, and red bell pepper to the skillet and cook until softened.
3. Add the black beans, corn, cheddar cheese, Monterey Jack cheese, and cilantro to the skillet and stir to combine.
4. Warm the tortillas in a microwave or on a griddle.

5. To assemble the burritos, place a scoop of the beef mixture in the center of each tortilla. Top with salsa, sour cream, and guacamole.

Turkey burritos are a healthy and delicious alternative to beef burritos. They are made with ground turkey, which is a leaner meat than ground beef. Turkey burritos are also a good source of protein and fiber.

Here is a recipe for a turkey burrito:

Ingredients:

- 1 pound ground turkey
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 can (15 ounces) black beans, rinsed and drained
- 1 can (15 ounces) corn, drained
- 1 cup shredded cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 1/2 cup chopped cilantro
- 1/4 cup salsa
- 1/4 cup sour cream
- 1/4 cup guacamole

Instructions:

1. In a large skillet over medium heat, brown the ground turkey. Drain off any excess grease.
2. Add the onion, green bell pepper, and red bell pepper to the skillet and cook until softened.
3. Add the black beans, corn, cheddar cheese, Monterey Jack cheese, and cilantro to the skillet and stir to combine.
4. Warm the tortillas in a microwave or on a griddle.
5. To assemble the burritos, place a scoop of the turkey mixture in the center of each tortilla. Top with salsa, sour cream, and guacamole.

Chicken burritos are a popular choice for breakfast, lunch, or dinner. They are made with shredded chicken, which is a versatile ingredient that can be seasoned to taste. Chicken burritos are also a good source of protein and fiber.

Here is a recipe for a chicken burrito:

Ingredients:

- 1 pound boneless, skinless chicken breasts
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 can (15 ounces) black beans, rinsed and drained

- 1 can (15 ounces) corn, drained
- 1 cup shredded cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 1/2 cup chopped cilantro
- 1/4 cup salsa
- 1/4 cup sour cream
- 1/4 cup guacamole

Instructions:

1. In a large skillet over medium heat, heat the olive oil. Add the chicken breasts to the skillet and cook until browned on both sides.
2. Remove the chicken from the skillet and shred it.
3. Add the onion, green bell pepper, and red bell pepper to the skillet and cook until softened.
4. Add the black beans, corn, cheddar cheese, Monterey Jack cheese, and cilantro to the skillet and stir to combine.
5. Warm the tortillas in a microwave or on a griddle.
6. To assemble the burritos, place a scoop of the chicken mixture in the center of each tortilla. Top with salsa, sour cream, and guacamole.

Breakfast burritos are a quick and easy way to start your day. They are made with a wheat tortilla that is filled with eggs, cheese, and your favorite breakfast meats and vegetables. Breakfast burritos can be made ahead of

time and reheated in the microwave, making them a great option for busy mornings.

Here is a recipe for a breakfast burrito:

Ingredients:

- 1 tablespoon olive oil
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red bell pepper
- 1/2 cup chopped ham
- 1/2 cup chopped sausage
- 1/2 cup shredded cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 1/4 cup chopped cilantro
- 1/4 cup salsa
- 1/4 cup sour cream
- 1/4 cup guacamole

Instructions:

1. In a large skillet over medium heat, heat the olive oil. Add the onion, green bell pepper, and red bell pepper to the skillet and cook until softened.

2. Add the ham and sausage to the skillet and cook until browned.
3. Add the cheddar cheese, Monterey Jack cheese, and cilantro to the skillet and stir to combine.
4. Warm the tortillas in a microwave or on a griddle.
5. To assemble the burritos, place a scoop of the egg mixture in the center of each tortilla. Top with salsa, sour cream, and guacamole.

This cookbook is a comprehensive guide to Mexican cuisine. It includes recipes for a variety of different Mexican dishes, including burritos, tacos, enchiladas, and tamales. The recipes in this cookbook are all easy to follow and can be made with ingredients that you can find at your local grocery store.

With this cookbook, you will be able to make all of your favorite Mexican dishes at home. You will also learn about the history and culture of Mexican cuisine.

Here are some of the recipes that you will find in this cookbook:

- Beef burritos
- Turkey burritos
- Chicken burritos
- Breakfast burritos
- Tacos
- Enchiladas
- Tamales

- Quesadillas
- Salsas
- Guacamoles
- And much more!

This cookbook is the perfect way to learn about Mexican cuisine and to make all of your favorite Mexican dishes at home.



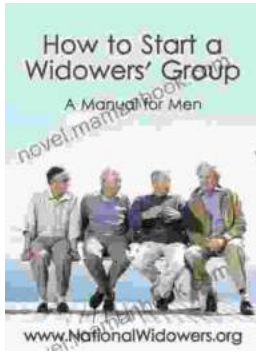
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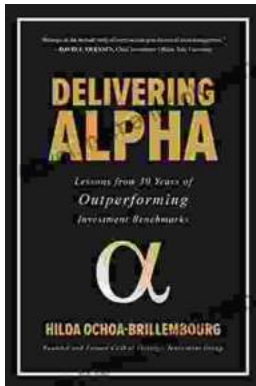
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