

Easy Baked Chicken Burritos: A Cheesy, Family-Friendly Meal

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OVEN
375°F

TIME
4 min

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INGREDIENTS

For the Sauce: 1 can (10 oz) enchilada sauce 1/2 cup sour cream 1/2 teaspoon ground cumin 1 tablespoon lime juice:

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven
3. : Preheat your oven to 375°F (190°C).
4. Make the : Filling
5. : In a large skillet, heat the olive oil over medium heat. Add the diced onion, bell pepper, and minced garlic. SautØ for 3 4 minutes, or until the vegetables are softened. Stir in the shredded chicken, black beans, corn, ground cumin, chili powder, salt, and pepper. Cook for an additional 3 minutes to allow all the flavors to meld together. Remove the skillet from the heat.
6. Prepare the : Sauce
7. : In a small bowl, whisk together the enchilada sauce, sour cream, ground cumin, and lime juice until the sauce is smooth and well combined.
8. Assemble the : Burritos
9. : Lay the flour tortillas flat on a clean surface. Divide the chicken mixture evenly among the tortillas, placing it in a line down the center. Sprinkle a handful of shredded cheddar and mozzarella cheese over the filling.
10. Roll the : Burritos
11. : Tightly roll up each tortilla, folding in the sides to seal the filling. Place the burritos seam-side down in a baking dish.
12. Sauce and : Bake
13. : Pour the prepared sauce evenly over the top of the burritos. Sprinkle the remaining cheese over the sauce. Place the dish in the preheated oven and bake for 20 25 minutes, or until the cheese is melted and

bubbly and the burritos are golden brown.

14. : Let the burritos cool for a few minutes before serving. Garnish with your favorite toppings such as sour cream, salsa, guacamole, or fresh cilantro.

SWAPS & NOTES

Chicken : Using pre-cooked chicken is a huge time-saver. You can use leftover roasted chicken, a store-bought rotisserie chicken, or you can quickly cook a couple of chicken breasts and shred them.

You can also use cooked ground beef or turkey for a different flavor profile.

Vegetables : This recipe is very flexible.

TIPS FOR SUCCESS

Don't Overfill : Be careful not to overfill the tortillas, as this will make them difficult to roll and more likely to burst in the oven.

Roll Tightly : Rolling the burritos tightly is key to ensuring they hold their shape and don't fall apart.

Placing them seam-side down in the baking dish also helps.

Use Cooked Chicken : Using pre-cooked chicken is a huge time-saver.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-baked-chicken-burritos-a-cheesy-family-friendly-meal/>