



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Classic Burritos

4-6 servings

The filling also reheats really well, so I usually make enough for more than one meal and have an easy leftover night a few days later.

These are my favorite fillings for these very basic burritos. Obviously you can go wild here with whatever you like – salsa, hot sauce, green chile, guacamole...

Filling:

- 1 tablespoon vegetable oil
- 1 onion, diced
- 2 cloves garlic, minced
- 2 teaspoons ground cumin
- 2 teaspoons chile powder
- 1 teaspoon coriander
- 1 teaspoon dried oregano
- ¼ teaspoon black pepper
- ¼ teaspoon cayenne
- 2 cloves garlic, minced
- 1 pound ground turkey (or other ground meat of your choice)
- 1 teaspoon salt
- 1 (15-ounce) can pinto beans, rinsed and drained
- 1 cup water

Toppings:

- flour tortillas
- green leaf lettuce, sliced
- tomatoes, diced
- cheddar cheese, shredded
- black olives, chopped
- sour cream (or Greek yogurt)

Heat the oil in a large nonstick skillet over medium heat. Add the onion and sauté, stirring occasionally, until just browned around the edges, about 8 minutes. Add the spices and garlic and cook, stirring constantly, for about a minute, until fragrant. Add the meat and salt and cook, stirring occasionally to break up large chunks, until no longer pink. Clear a space in the middle of the pan and add the beans to it; use a potato masher to break up the beans slightly. Stir in the water and simmer over medium heat until the liquid mostly evaporates. Serve the filling with toppings of your choice.