

Grilled Chicken and Rice Burritos

Ingredients:

- Tortilla wraps
- Mozzarella and American shredded cheese
- lettuce
- Grilled chicken strips
- White rice

Instructions:

-Step 1: Boil your white rice for the recommended time (15-25 mins)

Step 2: preheat your chicken by cooking on the stove half. Cut the chicken strips into smaller bits. Start also dicing the lettuce into smaller bits for the burrito.

Step 3: Cook your grilled chicken slices for at least 10-16 mins. You can leave it longer if you want the chicken to be more crispier.

-Step 4: Prepare your burrito by adding the grilled chicken strips pieces, then lettuce shreds, Mozzarella and American shredded cheese, and white rice. [\[You can add your sauce or more toppings if you want\]](#)

-Step 5 (Optional): add the burrito back onto the stove and flip each side till it is cooked at least a bit brown

Revision #5

Created 2024-04-11 04:23:54 UTC by NekoShawn

Updated 2024-04-12 21:33:00 UTC by Caleb Brendel