

MEXICAN STEAK BURRITOS



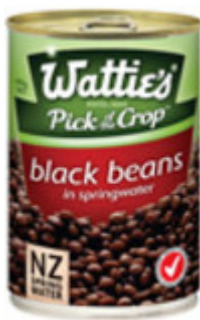
Makes 6



Prep Time 20 minutes



Cook Time 10 minutes



INGREDIENTS

- 300g beef steak, cut into thin strips (rump or sirloin)
- ½ x 35g pouch **Farrah's Burrito Spice Mix**
- 1 large avocado, stone removed and peeled
- Juice from ½ lemon
- 400g can **Wattie's Mexican Style Tomatoes**

METHOD

1. Slice the steak into thin strips. Toss meat through the spice mix. Set aside.
2. Mash avocado with lemon juice. Season to taste and set aside.
3. Pour **Wattie's Mexican Style Tomatoes** into a deep frying pan. Add drained **Wattie's Black Beans**, rice and **Wattie's frozen Supersweet Corn Kernels**. Mix together and cook over medium heat, stirring occasionally for about 10 minutes

- 400g can **Wattie's Black Beans in Springwater**, drained
- 250g pouch microwave brown rice
- 1 cup **Wattie's frozen Supersweet Corn Kernels**
- 6 **Farrah's Burrito Tortillas**
- 2-3 cup shredded iceberg lettuce
- 1 ½ cup grated cheese
- 1 red capsicum, deseeded and cut into strips

until hot and sauce has absorbed into the rice.

4. While the rice mix is cooking. Heat a frying pan with a dash of oil. Quickly stir fry the spice coated steak strips until cooked.
5. Fill **Farrah's Burrito Totillas** with rice mix, steak, lettuce, grated cheese, capsicum strips and avocado. Roll to enclose filling.