

Barbecue Chicken Burritos

How about a twist on traditional chicken burritos? Barbecue style makes this dish unique, and gives it a tasty kick!

Course Main Dish

Ingredients

1 to 2 pounds cooked skinless boneless, chicken – about 4 cups

1/2 cup Nature's Yum simple... pure... natural... Premium Quality BBQ Sauce®

1/4 cup sour cream

2 limes cut into wedges

4 tortillas white or wheat

4 leaves of romaine lettuce

1 cup canned black beans

1/2 cup corn (frozen canned or fresh)

Servings:

4

Instructions

Rinse the black beans

Heat a nonstick skillet, medium-high heat.

Add chicken, beans, corn, sour cream and chicken to the skillet.

Cook about 5 minutes, or until hot.

Prepare the wraps. (Place a romaine leaf in each tortilla and then top each one with ¼ of the cooked mixture.

Roll each tortilla into a burrito shape.

Slice each burrito into halves, and place on a plate with a lime wedge as a garnish.

Recipe Notes

Enjoy!