



Build your own burrito board

Ingredients:

Steak

- 2 tablespoons vegetable oil
- 1 beef flank steak (1 1/4 to 1 1/2 lb), trimmed of visible fat
- 1 packet (1 oz) Old El Paso™ Original Taco Seasoning Mix

Chicken

- 1 tablespoon vegetable oil
- 1 lb boneless skinless chicken breasts, cut into 1/2-inch strips
- 1/4 cup water
- 1 packet (.85 oz) Old El Paso™ Chicken Taco Seasoning Mix

Bowls and Tortillas

- 1 package (6.7 oz) Old El Paso™ Flour Soft Tortilla Bowls (8 Count), heated as directed on package
- 1 package (11 oz) Old El Paso™ Flour Tortillas for Burritos (8 Count), heated as directed on package

Beans and Cheese

- 1 can (16 oz) Old El Paso™ Traditional Refried Beans, heated as directed on can
- 1 1/2 cups from 1 package (7 oz) Old El Paso™ Shredded Mexican Style 4 Cheese Blend
- 1 1/2 cups from 1 package (7 oz) Old El Paso™ Shredded 3 Pepper Blend Cheese

Toppings, as desired

- Chopped avocado
- Sliced jalapeño chiles
- Shredded romaine lettuce
- Chopped green onions
- Chopped tomatoes
- Chopped fresh cilantro leaves
- 1 container (7 oz) Old El Paso™ Crema Mexicana
- Guacamole
- Pico de gallo salsa
- 1 bottle (9 oz) Old El Paso™ Creamy Queso Sauce
- 1 bottle (9 oz) Old El Paso™ Zesty Ranch Sauce

Preparation:

1. Heat oven to 400°F. Line rimmed baking sheet with foil.
2. In 12-inch nonstick skillet, heat 1 tablespoon of the oil over medium-high heat. Brush both sides of flank steak with remaining 1 tablespoon oil, and rub all over with original taco seasoning mix, pressing to coat. Cook 1 to 2 minutes on each side or until brown. Place steak in foil-lined pan.
3. Roast 13 to 17 minutes or until instant-read thermometer inserted in thickest part of steak reads 145°F (for medium). Remove from oven. Transfer steak to cutting board; cover with foil. Let stand 5 minutes. Thinly slice steak on the bias, against the grain. Place in bowl; cover to keep warm until ready to serve.
4. Meanwhile, carefully wipe out skillet. Add 1 tablespoon oil to same skillet over medium-high heat. Add chicken; cook 6 to 7 minutes, stirring occasionally, until no longer pink in center. Stir in water and chicken taco seasoning mix; heat to boiling. Reduce heat; simmer uncovered 2 to 3 minutes, stirring frequently, until thickened. Place in bowl; cover to keep warm until ready to serve.
5. To serve, place steak, chicken, heated tortilla bowls and tortillas on board. Place refried beans, cheeses and Toppings in bowls; arrange on board. Top each burrito as desired.