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1  <!DOCTYPE html>
2
3  <html lang="en" xmlns="http://www.w3.org/1999/xhtml">
4  <head>
5      <meta charset="utf-8" />
6      <title>Burrito Recipe</title>
7      <style>
8          .titlebox{
9              font-family:sans-serif;
10             font-size:50px;
11         }
12         .recipebox {
13             float:right;
14             height:1000px;
15             width:1000px;
16             border-style:solid;
17             border-color:tan;
18             font-family:sans-serif;
19             color:black;
20             font-size:24px;
21         }
22     </style>
23     <script language="javascript">
24         function prnt() {
25             nicemessage = window.open("", 'awindow',
26                 "height=700, width=600, left=200px, top=150");
27             nicemessage.document.write("<title>Burrito</title>");
28             nicemessage.document.write("<div class='recipebox'>");
29
30             nicemessage.document.write("<h1 style='margin:5px;'><u>Ingredients</
31                 u></h1>");
32
33             nicemessage.document.write("<form style='margin:5px;'>");
34             nicemessage.document.write("<input type='checkbox' disabled />1 lb.
35                 ground beef");
36             nicemessage.document.write("<br>");
37             nicemessage.document.write("<input type='checkbox' disabled />1 1-
38                 ounce packet taco seasoning mix");
39             nicemessage.document.write("<br>");
40             nicemessage.document.write("<input type='checkbox' disabled />1 1/2
41                 cups refried beans or 1 1/2 cups drained and rinsed black beans");
42             nicemessage.document.write("<br>");
43             nicemessage.document.write("<input type='checkbox' disabled />3/4 cup
44                 corn kernels");
45             nicemessage.document.write("<br>");
46             nicemessage.document.write("<input type='checkbox' disabled />3 cups
47                 cooked rice (Uncle Ben's Rice is a good quick option");
48             nicemessage.document.write("<br>");
49             nicemessage.document.write("<input type='checkbox' disabled />6 large
50                 10-inch flour tortillas (preferably Mission 'burrito size'
51                 tortillas)");
52             nicemessage.document.write("<br>");

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45     nicemessage.document.write("<input type='checkbox' disabled />1 1/2  ↗
      cups shredded cheddar cheese");
46     nicemessage.document.write("</br>");
47     nicemessage.document.write("</br>");
48     nicemessage.document.write("<u>Optional garnish</u>:</br>")
49     nicemessage.document.write("finely diced red onion; diced tomato/  ↗
      salsa; sour cream; cilantro; avacado/guacamole");
50     nicemessage.document.write("</form>");
51     nicemessage.document.write("</br>");
52     nicemessage.document.write("<h1 style='margin:5px;'><u>Cooking  ↗
      Instructions</u></h1>");
53     nicemessage.document.write("<p style='margin:10px;'>");
54     nicemessage.document.write("1. Preheat oven to 350 degrees F. Spray 9  ↗
      x 13-inch baking dish with cooking spray and set aside.</br></  ↗
      br>");
55     nicemessage.document.write("2. Cook beef with taco seasoning mix,  ↗
      according to seasoning package instructions.</br></br>");
56     nicemessage.document.write("3. To prepare 1 burrito: spread ¼ cup  ↗
      beans down center of tortillas; top with ½ cup rice, beef, 2  ↗
      tablespoons corn, and ¼ cup cheese.</br></br>");
57     nicemessage.document.write("4.Fold in opposite sides of each  ↗
      tortilla, then roll up, burrito style. Place, seam-sides down, in  ↗
      prepared dish. Repeat with remaining ingredients to prepare 6 total  ↗
      burritos.</br></br>");
58     nicemessage.document.write("5.Cover with foil and bake for 25 minutes  ↗
      (until heated through). If you are baking the burritos from the  ↗
      refrigerator while they're still cold, it will take about 30-35  ↗
      minutes for them to heat through.");
59     nicemessage.document.write("</p>");
60     nicemessage.document.write("</div>");
61     }
62     </script>
63 </head>
64 <body style="color:tan;">
65     <center>
66         <h1 class="titlebox">
67             Burrito</br>
68             <div style="font-size:15px;">Credit:</div><a href="https://  ↗
              www.theseasonedmom.com/easiest-burrito-recipe/" style="font-  ↗
              size:15px;">The Seasoned Mom</a>
69         </h1>
70     </center>
71     
72     <div class="recipebox">
73
74         <h1 style="margin:5px;"><u>Ingredients</u></h1>
75
76         <form style="margin:5px;">
77             <input type="checkbox" disabled />1 lb. ground beef
78             </br>
79             <input type="checkbox" disabled />1 1-ounce packet taco seasoning mix
80             </br>

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81      <input type="checkbox" disabled />1 1/2 cups refried beans or 1 1/2  ↗
      cups drained and rinsed black beans
82      </br>
83      <input type="checkbox" disabled />3/4 cup corn kernels
84      </br>
85      <input type="checkbox" disabled />3 cups cooked rice (Uncle Ben's  ↗
      Rice is a good quick option)
86      </br>
87      <input type="checkbox" disabled />6 large 10-inch flour tortillas  ↗
      (preferably Mission "burrito size" tortillas)
88      </br>
89      <input type="checkbox" disabled />1 1/2 cups shredded cheddar cheese
90      </br>
91      </br>
92      <u>Optional garnish</u>:</br>
93      finely diced red onion; diced tomato/salsa; sour cream; cilantro;  ↗
      avacado/guacamole
94  </form>
95  </br>
96  <h1 style="margin:5px;"><u>Cooking Instructions</u></h1>
97  <p style="margin:10px;">
98      1. Preheat oven to 350 degrees F. Spray 9 x 13-inch baking dish with  ↗
      cooking spray and set aside.</br></br>
99      2. Cook beef with taco seasoning mix, according to seasoning package  ↗
      instructions.</br></br>
100     3. To prepare 1 burrito: spread ¼ cup beans down center of tortillas;  ↗
      top with ½ cup rice, beef, 2 tablespoons corn, and ¼ cup cheese.</  ↗
      br></br>
101     4.Fold in opposite sides of each tortilla, then roll up, burrito  ↗
      style. Place, seam-sides down, in prepared dish. Repeat with  ↗
      remaining ingredients to prepare 6 total burritos.</br></br>
102     5.Cover with foil and bake for 25 minutes (until heated through). If  ↗
      you are baking the burritos from the refrigerator while they're  ↗
      still cold, it will take about 30-35 minutes for them to heat  ↗
      through.
103  </p>
104  <form name="printform">
105      <input type="button" name="prntbtn" onclick="prnt()" value="Print"/>
106  </form>
107  </div>
108 </body>
109 </html>

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