



Yummy Chicken Burritos



I used to beg my mom for these; now I make them for my son. Serve with beans, tomatoes, lettuce, sour cream, salsa, and cheese.

By smellow

Prep: 20 mins

Cook: 1 hr 40 mins

Total: 2 hrs

Servings: 15

Yield: 15 servings



Ingredients

1 whole chicken

1 (10 ounce) can diced tomatoes with habanero peppers (such as RO*TEL® Hot)

1 green bell pepper, diced

1 large onion, diced

3 medium (blank)s jalapeno chile peppers, seeded and diced

2 (1 ounce) packets taco seasoning mix, divided

2 tablespoons canola oil, or as needed

1 (15 ounce) package flour tortillas

Directions

Step 1

Place chicken, tomatoes with habanero peppers, green bell pepper, onion, jalapeno chile peppers, and 1 packet taco seasoning in a large pot; pour in enough water to just cover chicken.

Step 2

Bring chicken and vegetables to a boil, reduce heat to low, and simmer until chicken is no longer pink inside, about 1 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh, near the bone, should read 165 degrees F (74 degrees C).

Step 3

Remove chicken from the pot and let cool. Pull chicken meat off the bones and cut into bite-sized pieces; discard carcass. Pour off about half the liquid from the pot, making sure all the vegetables stay. Return chicken meat to pot; add the remaining 1 packet taco seasoning. Simmer until flavors have blended, about 10 minutes.

Step 4

Heat canola oil in a large skillet over medium heat; fry tortillas, working in batches, in the hot oil until desired crispness is reached, 1 to 2 minutes per side. Spoon chicken mixture into each tortilla to serve.

Nutrition Facts

Per Serving:

219.4 calories; protein 11.2g 22% DV; carbohydrates 20.5g 7% DV; fat 9.8g 15% DV; cholesterol 24.6mg 8% DV; sodium 509.2mg 20% DV.

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