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## Chicken Burritos with Pico de Gallo Salsa

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by [Rick Stein](#)  
from [Rick Stein: The Road to Mexico](#)

Rick Stein's recipe for Chicken Burritos with Pico de Gallo Salsa, as seen on his BBC series, The Road to Mexico, will help you master this popular dish with ease.

### Introduction

When I test recipes for my cookery books I like to work with Portia Spooner in the cottage in Padstow, and I ring up The Seafood Restaurant and ask for a particularly bright young chef to come and give us a hand. This time head chef Stephane Delourme was deeply apologetic but couldn't spare anyone. My son Jack, who's now following in his dad's footsteps and making TV cookery shows called 'Born to Cook', suggested his girlfriend Lucy Musca. He said, 'She's done a bit of cooking', so I thought better somebody than nobody. She's Aussie but turns out to be half-Italian and does anyone know anyone who's half-Italian who can't cook, because I certainly don't! And more to the point she casually mentioned that she used to have a Mexican streetfood taco stand in Oxford, of all places. This recipe is fab and much as I bang on about the wonderfulness of corn tortillas, flour ones do have their place. They are much better for bigger fillings like this one, and the gluten content in the flour makes for a proper wrap.

### Ingredients

4 chicken thighs, boned  
4 large flour tortillas  
200-250g cooked rice  
guacamole  
handful grated mozzarella  
4 tbsp soured cream  
½ little gem lettuce, shredded  
For the pico de gallo salsa:  
2 large ripe tomatoes, deseeded and finely diced  
¼ onion, finely chopped  
A handful coriander, chopped  
1 green serrano or jalapeno chilli, finely chopped  
¼ tsp salt  
juice of ½-1 lime  
For the chipotle crema:  
2 chipotles en adobo, finely chopped or mashed in a pestle and mortar  
2 tbsp soured cream  
2 tbsp mayonnaise  
squeeze of lime juice  
pinch of salt  
For the marinade:  
juice of two limes  
2 cloves of garlic, crushed  
60ml olive oil  
1 heaped tsp oregano  
1 tsp chilli flakes  
1 tsp brown sugar  
salt and pepper

### Method

Mix the marinade ingredients in a bowl, add the chicken thighs, then cover and leave them for 2 hours or longer in the fridge.

Seal the chicken thighs in a hot pan for a few minutes. When they are browned, add the marinade to the pan, cover and leave the chicken to cook through for 10-15 minutes. Slice the chicken into strips.

To make the pico de gallo salsa, mix all of the ingredients together in a bowl, starting with the juice of half a lime and adding more to taste, if required.

To make the chipotle crema, mix all of the ingredients together and set aside.

Lay the tortillas on a board and layer up the fillings – rice, guacamole, mozzarella, soured cream, lettuce and chipotle crema. Fold up the bottom of each tortilla, then fold the sides in and roll the tortilla up to contain the filling. Cut it in half to serve.