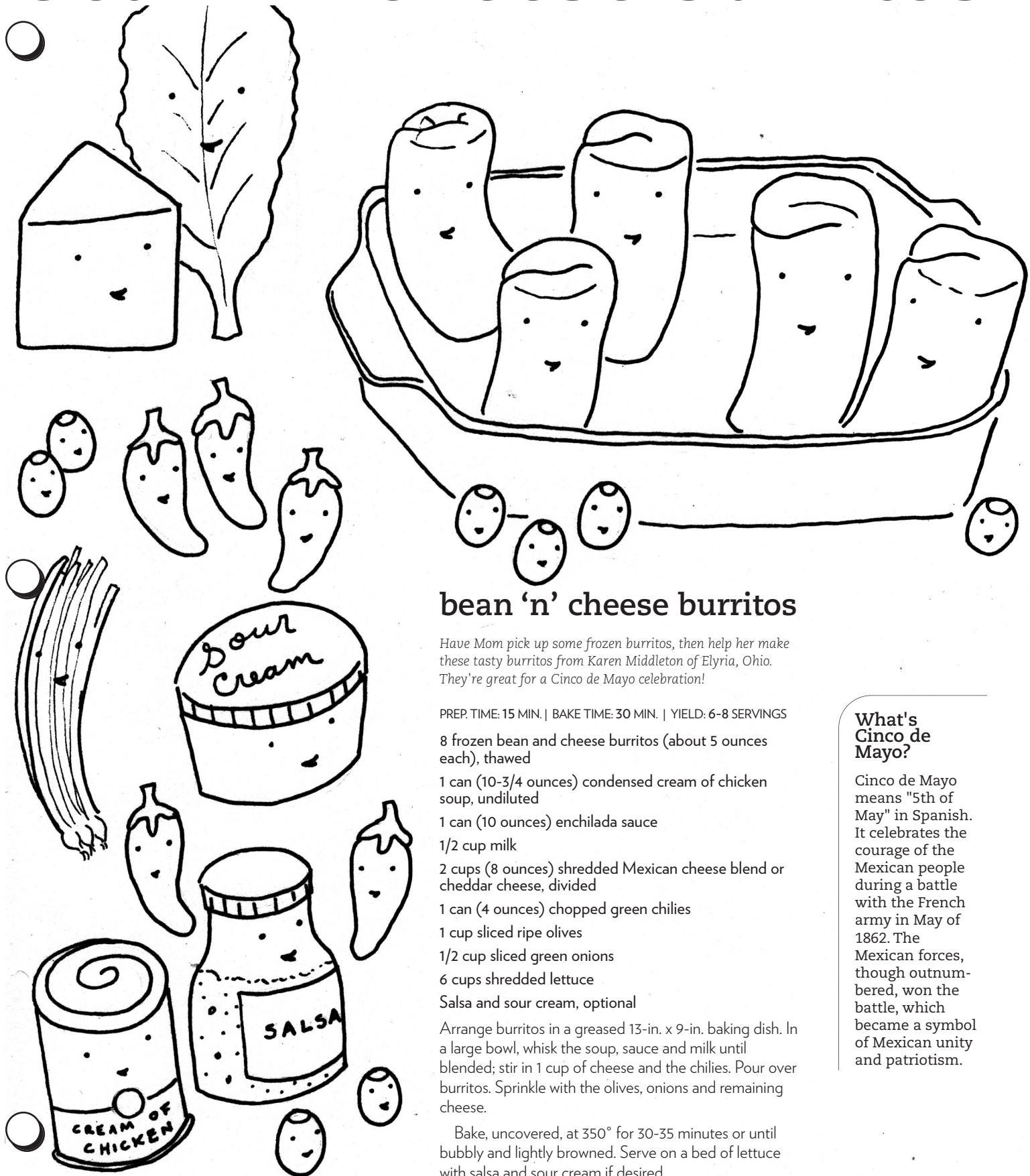


bean 'n' cheese burritos



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Have Mom pick up some frozen burritos, then help her make these tasty burritos from Karen Middleton of Elyria, Ohio. They're great for a Cinco de Mayo celebration!

PREP TIME: 15 MIN. | BAKE TIME: 30 MIN. | YIELD: 6-8 SERVINGS

8 frozen bean and cheese burritos (about 5 ounces each), thawed

1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted

1 can (10 ounces) enchilada sauce

1/2 cup milk

2 cups (8 ounces) shredded Mexican cheese blend or cheddar cheese, divided

1 can (4 ounces) chopped green chilies

1 cup sliced ripe olives

1/2 cup sliced green onions

6 cups shredded lettuce

Salsa and sour cream, optional

Arrange burritos in a greased 13-in. x 9-in. baking dish. In a large bowl, whisk the soup, sauce and milk until blended; stir in 1 cup of cheese and the chilies. Pour over burritos. Sprinkle with the olives, onions and remaining cheese.

Bake, uncovered, at 350° for 30-35 minutes or until bubbly and lightly browned. Serve on a bed of lettuce with salsa and sour cream if desired.

What's Cinco de Mayo?

Cinco de Mayo means "5th of May" in Spanish. It celebrates the courage of the Mexican people during a battle with the French army in May of 1862. The Mexican forces, though outnumbered, won the battle, which became a symbol of Mexican unity and patriotism.

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