

## **Chicken Burritos with Black-Bean Salsa & Pepper Jack (for 4)**

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Chicken and Other Birds

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Prep Time: 10 minutes

Cooking Time: 15 minutes

### **INGREDIENTS:**

1-2/3 C black beans, drained and rinsed (from one 15-ounce can)

2 scallions, including green tops, chopped

1 TBS fresh lemon juice (or lime juice)

1/4 tsp ground cumin

1/2 tsp salt

1-1/3 lbs boneless skinless chicken breasts (about 4)

1/4 tsp chili powder

1/4 tsp fresh ground black pepper

1/2 lb jalapeno cheese, grated

4 large 9" flour tortillas

### **DIRECTIONS:**

Light grill or heat broiler. In a small glass or stainless-steel bowl, combine beans, scallions, lemon juice, cumin & 1/4 teaspoon of the salt.

Rub chicken with chili powder, pepper & remaining 1/4 teaspoon salt - cook over moderate heat for 5 minutes. Turn & cook till brown & just done (4-5 minutes more). Remove, let the chicken rest a few minutes - then slice.

Heat oven to 350°F. Put 1/4 the cheese in a line near 1 edge of each tortilla. Top cheese with 1/4 of the salsa, then with 1/4 the chicken. Roll up burritos & wrap each in foil – heat till cheese melts (about 15 minutes).

### **Wine Recommendation:**

With the heat from the cheese, avoid serious, high-alcohol, low-acid wines. Try a white from a cooler growing area like a riesling from the Finger Lakes region of New York.