

## Dutch Oven Burritos

### Ingredients:

1 large onion, diced  
1 lb lean hamburger  
1 lb sausage  
1 bell pepper, diced  
2 cans black beans, drained  
1 can whole kernel corn, drained  
1 14oz can chicken broth  
1 package taco seasoning mix  
1 box Minute Rice (to make 3 cups)  
2 Tbsp cooking oil  
18 to 24 soft flour tortillas  
2 cups shredded cheese, Mexican blend



**Condiments:** salsa, hot sauce, avocado, cilantro, sour cream, olives

**Instructions:** Place Dutch oven on coals to heat to 350 degrees for Frying.

Pour oil into Dutch oven.

Add onion and cook until soft.

Add hamburger and sausage, stir and crumble until cooked.

Add pepper, beans, corn, broth, taco seasoning

Raise to boil and Simmer for 5 minutes.

Add rice, stir, and cover with lid, and place on 3 or 4 coals.

Let heat for 5 minutes.

The moisture should get absorbed by the rice. If there is no liquid left after 5 minutes and the rice is still hard, stir in some water.

Heat another 5 minutes and check rice for doneness.

When the rice is soft, and the liquid is nearly all absorbed, lay the stack of tortillas on top of the filling and put the lid back on.

Let sit for 5 minutes on top of 2 or 3 coals to soften and warm the tortillas.

Spoon mixture into tortillas and add cheese.

Add additional condiments as desired.

Serves 8 to 12.