



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Beef, Bean and Cheese Burritos

- 1 package of El Monterey Beef and Bean Burritos, thawed out! (family pack of 8) I get mine in the freezer section at Wal Mart!
- 1 can (10 ounce) enchilada sauce (hot or mild, your choice)
- 1 can of Cream of Chicken soup
- ½ cup milk
- 8 ounce package of shredded Mexican style cheese or cheddar (2 cups, divided)
- 1 can of green chilies (4 ounce)
- 1 cup of sliced black olives
- 3 chopped green onions
- 6 cups of shredded lettuce
- Salsa and sour cream, optional

Grease up a 9" by 13" baking pan and lay the 8 thawed El Monterey Burritos in the pan.

In bowl mix together the soup, enchilada sauce and the milk until all is well blended. Stir in 1 cup of the shredded cheese and the chilies.

Pour over the burritos in your pan, sprinkle with the olives, chopped green onions and the remaining 1 cup of shredded cheese.

Bake uncovered, at 350 degrees for approx 30-35 minutes or until bubbly and light browned.

Serve on a bed of lettuce with salsa and sour cream if desired.

Serves 6 to 8

Note!

When I make mine I leave out the chilies and the olives cause we don't like them. You can do it any way you want, it's all about personal taste!