

Chef Spotlight

Celebrating Foods of the World



Rachael Ray's Tofu Burritos

MAKES 8 SERVINGS

INGREDIENTS

- 1 cup rice, cooked according to package directions
- 1/2 can refried beans
- 1/2 package soft tofu (12 ounces), finely chopped
- 1 cup yellow cheddar cheese, shredded
- 1 cup store-bought salsa, plus extra for serving alongside
- 4 scallions, finely chopped
- 2 tablespoons cilantro, finely chopped
- 1 pint sour cream
- 1 package flour tortillas (9-inch burrito-size)

A little tofu in your burrito? Why not? Part of the staple diet for Asian countries over thousands of years, this nutrient-packed food easily absorbs the flavors of ingredients in dishes of any culture, like these delicious burritos.

PREPARATION

Preheat an indoor or outdoor grill to medium-high heat.

Mix all of the ingredients together (except the tortillas) in a mixing bowl.

Microwave the tortillas between damp paper towels for 10 seconds or until they become soft and pliable.

Scoop an even mixture of the burrito filling into each tortilla. Bring the sides of the tortilla in and roll the burrito into a log. Wrap each tortilla in foil and grill for about 5 minutes per side.

Serve with sour cream and salsa.

For a Chef action station: Set all the ingredients at the grill station. Build the burrito based on the customers' choices. Add extra items if desired (jalapeños, onions, scallions, grilled vegetables, etc) wrap the burrito as instructed then grill it on the grill or griddle. Serve with fresh salsas and sour cream.

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