

CopyCat Chipotle Mexican Grill Steak Burrito

Ingredients

For the Steak:

1 teaspoon dried oregano
1/2 teaspoon cumin powder
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon crushed red pepper flakes
pinch salt and pepper
2 teaspoons vegetable oil
1 pound skirt steak

For the Cilantro-Lime Rice:

2 cups cooked basmati rice , warm
1 1/2 tablespoons lime juice
1/2 tablespoon lemon juice
2 teaspoons vegetable oil
2 tablespoons fresh chopped cilantro
1/2 teaspoon salt

Pico de Gallo

For the Beans:

15 ounce can low sodium black beans , rinsed, drained, and warmed

1/2 cup sour cream
4 (10-inch) flour tortillas

Directions

Combine oregano, cumin, garlic powder, onion powder, crushed red pepper, salt and pepper. Rub spice mixture over both sides of steak, along with the vegetable oil. Refrigerate while

preparing your other ingredients. (If you can, marinate overnight for best flavor.)

Drizzle the lime juice, lemon juice, and oil over the top of the warm rice, sprinkle with the chopped cilantro and salt; fluff with a fork.

In a medium bowl, combine all the ingredients for the Pico de Gallo.

Heat a grill to medium-high. Coat grill grates with oil or nonstick spray. Cook steak for about 4 minutes per side, or to your liking. Transfer to a cutting board and let rest for 5 minutes. Slice thinly against the grain.

Warm the flour tortillas over a gas burner or in the microwave for about 15 seconds. Place on a flat surface, evenly distribute the rice, then steak, topped with the black beans, the pico de gallo, and sour cream.

Fold the flap nearest you over the filling, then fold in the sides; roll burrito away from you, keeping it tight to form a log. Rest, seam side down.

Serve with guacamole and tortilla chips!