

CopyCat The Cheesecake Factory Burrito Grande Copycat

Ingredients

2–4 Chicken Breasts

Marinade (optional but so flavorful)

1 Tbsp. McCormick Montreal Steak Seasoning Mix

2 Tbsp. red wine vinegar

2 Tbsp. water

1 Tbsp. Oil

Other Ingredients:

1 large white Onion – Sliced or chopped

1 Tbsp olive oil

Zatarain's Black Bean Rice Mix – Cooked per package instructions

8–10 Burrito Size tortillas

8 oz. of Mexican Blend Shredded Cheese

Fresh Cilantro – chopped

Directions

For Marinade:

Mix the seasoning mix, vinegar, water, and oil in a shallow dish. Add the chicken breasts, cover and refrigerate for 30 minutes, or longer, if you can (turning halfway through)

Preheat oven to 350 degrees.

Grill or cook the chicken breasts in 1 Tbsp. of olive oil until cooked through. Chop the chicken into bite-sized pieces.

In a large skillet over med-high heat, add olive oil, and saute onions until they are tender and translucent (another optional add-in right here would be sliced bell peppers – cook

along with the onions).

Add the chicken breasts & prepared rice mixture to the cooked vegetables. Cook until heated through.

Spoon Mixture evenly into Tortillas, and roll tortilla Place rolled burritos into a 9×13 casserole dish.

Cover burritos heavily with shredded cheese.

Bake for about 20 minutes or until burritos are heated through and the cheese is melted & gooey.

Sprinkle cilantro on top of burritos.

Serve with bean salsa, any leftover rice, avocados, and sour cream