

# Bright Chicken Burritos

Recipe By *Jamie Geller*



Cooking and Prep:  10  
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Source: Joy of Kosher with  
Jamie Geller

Cuisines: Mexican

Lunch today comes from yesterday's chicken. Shred up your leftovers and make a new meal that travels well for the office or even a picnic.

## Ingredients (7)

### Main ingredients

- 1/3 cup **Gefen Mayonnaise**
- 3 tablespoons fresh chopped cilantro or 9 cubes **Dorot Gardens Frozen Cilantro**
- juice of 1 large lime
- 1 cup shredded rotisserie chicken
- 1/3 cup pinto beans, drained and rinsed
- 1 small ripe mango, peeled and diced



6 (8-inch) whole wheat tortillas

## Start Cooking

### Prepare the Burritos

1. In a small bowl, combine mayonnaise, cilantro, and lime juice and stir to combine.
2. In a large bowl, combine chicken, beans, and mango and stir.
3. To assemble burritos, spread each tortilla with a heaping tablespoon of mayonnaise mixture, leaving a quarter-inch border around the edge. Place about one-third cup chicken mixture in the center of each tortilla. Tuck in the sides and then wrap and roll the tortillas.

### Credit

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