

— made to —
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Adobo Chicken Burritos

**with Refried Beans, Queso Blanco, and
Tomato-Corn Salsa**

Tonight's hearty burritos get a summery spin with a fresh salsa starring seasonal sweet corn. We combine the kernels with tomato, scallion, lime juice, and crumbly queso blanco, then layer over flour tortillas with refried beans and slices of pan-roasted chicken. The meat is seasoned with an adobo spice mix, which includes garlic, paprika, onion, and a hint of salt, for smoky, zesty complexity.

35–45 minutes 870 calories per serving

Ingredients

- 2 boneless skin-on chicken breasts
- 1 teaspoon adobo spice mix
- 1 ear corn
- 1 tomato
- 1 scallion
- 1 lime
- 2 ounces queso blanco
- 1 can refried pinto beans
- 2 flour tortillas
- 2 ounces sour cream
- 1 packet Cholula hot sauce

You'll need

- olive oil
- kosher salt
- black pepper
- 10" medium pan with lid

Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Patting the chicken very dry before seasoning and searing will help the skin crisp up in the pan.

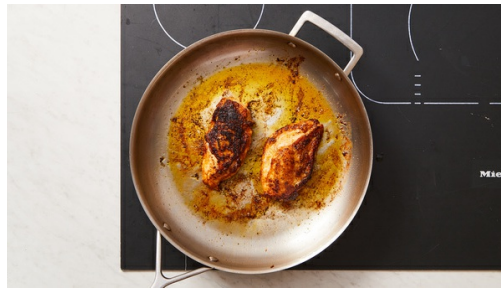
Use just enough filling in your burritos that you can still comfortably roll up the tortillas—if you have any leftover filling, serve alongside or save for tomorrow's lunch.

Using a slotted spoon will drain off the excess liquid from your salsa so the burritos don't get soggy.

The chicken might have a slight odor as a natural reaction to its vacuum packing. USDA recommends cooking chicken to 165°F.

Questions? Email help@plated.com or call 855-525-2399. Visit plated.me/allergens for more information on dietary restrictions.

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1. Cook adobo chicken

Pat **chicken** very dry with paper towel (see recipe tip); season all over with **adobo spice mix**, $\frac{1}{2}$ **teaspoon salt**, and **pepper**. Heat **2 teaspoons olive oil** in a medium pan over medium-high heat. When oil is shimmering, add **chicken** skin-side down; sear until skin is golden and easily lifts from pan, 6 minutes. Flip; sear until cooked through and no longer pink, about 6 minutes more. Transfer **chicken** to a plate; set aside to rest. Reserve pan, off heat.



4. Assemble burritos

Slice rested **chicken** as thinly as possible. Arrange **tortillas** on a clean, dry surface; spread with **refried beans**, leaving a 1-inch border on both ends (reserve bowl for the next step). Add **remaining queso blanco** in a horizontal line over beans, leaving a 1-inch border. Add **sliced chicken** (see recipe tip); then, using a slotted spoon, top with $\frac{1}{4}$ **cup tomato-corn salsa** (see recipe tip). Fold in sides; roll up tightly away from you to seal.



2. Prepare ingredients

While chicken cooks, rinse all produce. Shuck **corn**, discarding husks and silk; slice off **kernels**, discarding cob. Roughly chop **tomato**. Trim and discard **scallion** root and mince, keeping whites and light greens separate from dark greens. Halve **lime**. Crumble **queso blanco**.



5. Cook burritos and make crema

Rinse pan from chicken and wipe dry. Arrange **burritos** seam-side down in pan, then place over medium heat. Cover pan; cook until burritos are warmed through and lightly toasted, 8–10 minutes. Meanwhile, rinse bowl from refried beans and wipe clean, then add **sour cream**, **Cholula** (it's spicy, so feel free to use less), $\frac{1}{8}$ **teaspoon salt**, and **pepper** as desired and stir to combine.



3. Make salsa and refried beans

In a medium bowl, stir together **corn**, **tomato**, **juice of 1 lime**, **scallion dark greens**, **half of queso blanco**, $\frac{1}{4}$ **teaspoon salt**, and **pepper** as desired. In a separate medium bowl, stir together **1 cup refried beans**, **scallion whites** and **light greens**, and $\frac{1}{4}$ **teaspoon salt**. Save remaining beans for another recipe, like a big tray of nachos.

6. Plate adobo chicken burritos

Halve **adobo chicken burritos** crosswise on a diagonal and divide between serving plates. Serve with **crema** and **remaining salsa**. Enjoy!