



Thanks for ordering the Habanero Home Burrito Kit, we really appreciate your support!
Everything was cooked this morning and has a 3 day best before.
Inside you should find:

Meat / Veg Chilli portions x 4 (in 2 containers)
Tortilla's
Homemade Nachos
Rice portions x 4
Bean portions x 4
Cheese Portions x 5 (Nachos)
Pico de Gallo (fresh salsa) x 5 (Nachos)

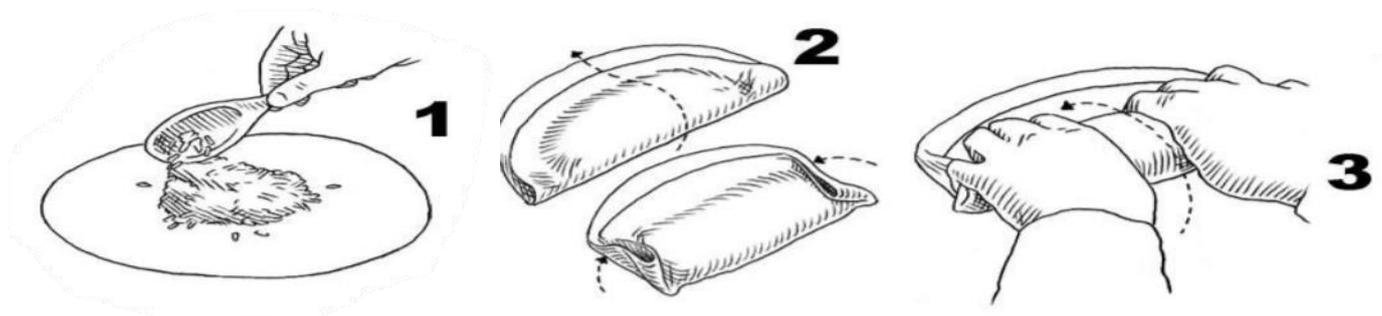
Slaw x 4 portions
Jalapeno's x 4 portions + Nachos
Sour Cream
Chilli Lime Mayo
Habanero
Lettuce

Heat the Rice, Beans and then Meat / Veg portions as per the instructions.
Get your fresh ingredients ready, your good to go >>>>

Two Important Rules for Folding Burritos - First, begin by warming the tortilla. Cold tortillas will break as you attempt to roll them. Simply warm both sides of a tortilla over a frying pan then proceed to fill them. Secondly, do not overfill the tortilla. This will result in the tortilla falling apart or the filling spilling over. Adjust the amount of filling according to the size of the tortilla. The larger the tortilla the more filling it can take, and vice versa.

How To Fold a Burrito: Step-by-Step Instructions (We also have a video on all social media platforms)

1. Place your desired filling on one side of a warm tortilla. – for best results we put rice, beans, meat or veg, cheese, salsa, slaw, lettuce, jalapenos and then sauce. 2. Tuck in two ends of the tortilla. 3. Fold up the bottom flap while pressing the filling inside. 4. Roll tightly until you've reached the end of the tortilla. 5. Optional: cook the burrito over a frying pan to seal the seam.



Homemade Nachos – Take off cling film, add grated cheese over the top, put in the oven on 200c until cheese has started to melt. Add Pico de Gallo and Jalapeno's as required – Enjoy!

If you have any photos of your homemade efforts, please share on Twitter (@HabaneroCafe) / Facebook (@HabaneroCafeBrum) / Instagram (@HabaneroCafe), best looking effort gets a free order!

Buen Provecho