

Dry Mix: Burritos in a Jar

Ingredients for jar:

¾ cup pinto Fast Beans

¼ cup rice

¼ cup dehydrated onion

¼ cup dehydrated bell pepper

1 tbsp dehydrated Ro-Tel Tomatoes

1 tbsp taco seasoning

½ tsp salt

Stack dry ingredients in a pint jar in any order. Place lid and vacuum seal or use an oxygen absorber.

When ready to serve, you will need:

2 cups liquid beef broth (You could include beef bouillon cubes or 2 tsp beef granules in the jar then simply add 2 cups of water when cooking.)

1 cup canned ground beef (Add beef when cooking the mixture.)

To prepare, dump dry ingredients into a saucepan and add the 2 cups of broth. Simmer on medium heat for about 15 minutes until rice is not quite done. Add the 1 cup of ground beef, cover, and continue to simmer until meat is heated through and rice is done. Serve in warmed tortillas with cheese.