

BAKED CHICKEN AND MUSHROOM TORTILLAS



Total Time  
**90 MIN.**

Serving Size  
**21.75 Z/609.5 G**

Difficulty  
**EASY**

These irresistible chicken and mushroom burritos with Tex Mex flavours are baked in the oven for quick and easy preparation.

Yields  
**16**

INGREDIENTS	WEIGHT	MEASURE
Vegetable Oil	6   tbsp	90   mL
Onion, diced	2   cups	500   mL
Garlic, minced	6   tbsp	90   mL
Mushrooms, sliced	2   lbs	1   kg
Chicken, cooked and shredded	6   cups	1   L
Mozzarella Cheese, shredded	4   cups	1   L
Corn Kernels, cooked	2   cups	500   mL
No-Salt-Added Pinto Beans, drained and rinsed	2   cups	500   mL
Campbell's® Condensed Cream of Mushroom Soup	1   can 48 oz	1   can 1.36 L
Pace Salsa, divided	4   cups	1   L
Black Pepper	4   tsp	20   mL
Medium Flour Tortillas	32   x 9 inches each	32   x 23 cm each
Butter, melted	1/2   cup	125   mL
Sour Cream	2   cups	500   mL
Guacamole	2   cups	500   mL



### INSTRUCTIONS

1. To large skillet set over medium-high heat, add oil. Add onion and garlic; cook, stirring occasionally, for 3 to 5 minutes or until softened and fragrant. Add mushrooms and cook, stirring occasionally, for 8 to 10 minutes or until tender and golden brown. Remove from heat and let cool.
  2. In large bowl, stir together chicken, mushrooms, cheese, corn and pinto beans. Stir in condensed mushroom soup and 2 cups (500 mL) salsa until combined. Season with pepper.
  3. Spoon 1/2 cup + 1 tbsp (140 mL) chicken mixture down center of each tortilla. Fold in sides and roll up tightly. Place seam-side down on parchment paper-lined baking sheet and brush with butter.
  4. Bake in 400F (200C) oven for 25 to 30 minutes or until tortillas are golden and toasted and internal temperature of 165F (74C) or higher is held for 15 seconds.  
CCP: Hold hot at 140F (60C) or higher for serving.
- To Serve: Serve each with 1 tbsp (15 mL) salsa, 1 tbsp (15 mL) sour cream and 1 tbsp (15 mL) guacamole.  
CCP: Hold salsa, sour cream and guacamole cold at 40F (4C) or colder for service.  
CCP: Substitute shredded mozzarella cheese with Swiss cheese or Cheddar cheese if preferred.