

DORITOS® DINAMITA® Spicy Veggie Burritos

Ingredients

Roasted Veggies:

- 2 tsp ancho chile powder
- 1/2 tsp ground cumin
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp smoked paprika
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/4 tsp cayenne pepper
- 2 bell peppers, sliced
- 1 onion, sliced
- 1/4 cup olive oil, divided
- 1 small head cauliflower, cut into small florets
- 2 tbsp freshly squeezed lime juice
- 2 green onions, thinly sliced
- 1/2 cup frozen corn, thawed

Burritos:

- 1 cup refried beans, heated according to package directions
- 4 large flour tortillas, warmed according to package directions
- 1 cup shredded Monterey Jack cheese
- 1 cup read-to-serve cilantro lime rice, heated according to package directions
- 4 cups, divided DORITOS® DINAMITA® Chile Limon Flavored Rolled Tortilla Chips
- 2 tbsp canola oil
- 1/2 cup guacamole, for serving
- 1/2 cup pico de gallo, for serving



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|--------------|--------------|---------------|----------|
| 20 min | 40 min | 60 min | 4 |

Made with



**DORITOS® DINAMITA® Chile Limon
Flavored Rolled Tortilla Chips**

- 1/2 cup sour cream, for serving

How to make it

1. Roasted Vegetables: Preheat oven to 425°F.
2. In small bowl, stir together ancho chile powder, cumin, garlic powder, onion powder, paprika, salt, black pepper and cayenne pepper.
3. In large bowl, toss together bell peppers, onion, 2 tbsp oil and 2 tsp spice mixture. Arrange in even layer on parchment paper-lined baking sheet (reserve bowl).
4. Transfer cauliflower to reserved bowl. Toss with remaining oil and remaining spice mixture. Arrange in even layer on another parchment paper-lined baking sheet.
5. Roast cauliflower for 20 to 25 minutes or until tender and lightly charred. Toss with lime juice and sprinkle with green onions.
6. Meanwhile, roast bell pepper mixture for 10 minutes. Add corn and roast for 5 to 8 minutes or until tender.
7. Burrito: Spoon refried beans down center of each tortilla, leaving 1/2-inch border at edges. Top with Monterey Jack cheese, rice, roasted cauliflower, roasted bell pepper mixture, and 4 to 5 pieces DORITOS® DINAMITA® Chile Limón. Fold in sides, then fold bottom of tortillas over filling and roll up tightly.
8. In large skillet set over medium heat, heat oil. Arrange burritos seam-side down in skillet. Cook for 6 to 8 minutes, turning occasionally until toasted all over. Cut burritos in half. Serve with remaining DORITOS® DINAMITA®, guacamole, pico de gallo and sour cream for dipping.