



## CALIFORNIA STYLE BURRITO

This loaded sausage burrito with cilantro and lime rice can be served for lunch or dinner.



Prep Time: 10 minutes  
Cook Time: 40 minutes  
Total Time: 50 minutes  
Serves: 4

### Ingredients:

1 cup basmati rice  
1/4 cup finely chopped fresh cilantro  
1/2 tsp lime zest  
2 tbsp lime juice  
1/4 tsp each salt and pepper  
1/2 pkg (1 lb) frozen French fries  
2 tbsp olive oil  
1 pkg (12 oz) Silva Jalapeño Pepper Jack Smoked Sausage, diced  
1 onion, diced  
1 red pepper, diced  
1 jalapeño pepper, seeded and diced  
1/2 cup prepared guacamole  
4 large flour tortillas  
1 cup shredded Tex-Mex Cheese blend  
1/2 cup prepared tomato salsa

### Instructions:

1. Cook rice according to package directions. Stir in cilantro, lime zest, lime juice, salt and pepper. Prepare French fries according to package directions.
2. Meanwhile, heat oil in large skillet set over medium heat; cook sausage, onion, red pepper and jalapeño for 5 to 8 minutes or until sausage is browned and vegetables are tender.
3. Spread guacamole down along center of each tortilla, leaving 1-inch border at either end. Top with rice, sausage mixture, cheese, salsa and French fries. Fold bottom of tortilla over filling, then fold in sides and roll up from bottom edge.

Tip: For a fully loaded burrito, add black beans, cooked corn and shredded lettuce.

Nutritionals: YES

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