

Chili Potato Burritos

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Rated: ★★★★★

Submitted By:
jenneumann

Prep Time: 20
Minutes

Cook Time: 15
Minutes

Ready In: 35
Minutes

Servings: 4

"You can use any kind of chili pepper you like - I like poblano or chipotle the best. Buy them dried and put them in your blender to make powder! Serve warm with a dollop of sour cream if desired. You can substitute taco sauce for enchilada sauce."

INGREDIENTS:

| | |
|--|-----------------------------|
| 4 potatoes, peeled and chopped | 1 teaspoon ground cumin |
| 1 cup shredded Colby -Monterey Jack cheese | 1 clove garlic, minced |
| 2 teaspoons chili powder | salt and pepper to taste |
| | 8 (6 inch) flour tortillas |
| | 1/2 cup red enchilada sauce |

DIRECTIONS:

1. Bring a large pot of salted water to a boil. Add potatoes, and cook until tender but still firm, about 15 minutes. Drain, cool and mash.
2. Preheat oven to 350 degrees F (175 degrees C).
3. In a medium mixing bowl, combine mashed potatoes, 3/4 cup cheese, chili powder, cumin, garlic, salt and pepper. Spoon evenly into tortillas, and roll up. Place rolled tortillas side by side in a 8x8 inch baking pan. Spread enchilada sauce evenly over the top, and sprinkle with remaining cheese.
4. Bake in the preheated oven 15 minutes, or until cheese is bubbly.

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Dinner**

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-- Angela Sackett*



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