

## SALSA CHICKEN BURRITO FILLING



**Prep Time:** 5 Minutes  
**Cook Time:** 30 Minutes

**Ready In:** 35 Minutes  
**Servings:** 4

### **INGREDIENTS:**

|  |                         |
|--|-------------------------|
| 2 skinless, boneless chicken breast halves | seasoning mix           |
| 1 (4 ounce) can tomato sauce               | 1 teaspoon ground cumin |
| 1/4 cup salsa                              | 2 cloves garlic, minced |
| 1 (1.25 ounce) package taco                | 1 teaspoon chili powder |
|  | hot sauce to taste      |

### **DIRECTIONS:**

1. Place chicken breasts and tomato sauce in a medium saucepan over medium high heat. Bring to a boil, then add the salsa, seasoning, cumin, garlic and chili powder. Let simmer for 15 minutes.
2. With a fork, start pulling the chicken meat apart into thin strings. Keep cooking pulled chicken meat and sauce, covered, for another 5 to 10 minutes. Add hot sauce to taste and stir together (Note: You may need to add a bit of water if the mixture is cooked too high and gets too thick.)