

Piers' mouth-watering burritos recipe

Ingredients

Olive oil
Onion
Garlic
Peppers
Balsamic vinegar
Minced beef
Tin chopped tomatoes
Tomato puree
Mixed herbs
Small chilli
Red wine
Tortilla wrap
Cheddar cheese
Rice
Soured cream

Method

1. Pour a splash of olive oil into the pan.
2. Add finely chopped onions and peppers in the pan.
3. Add a splash of balsamic vinegar.
4. Now put some minced beef in and let it brown.
5. Pour a tin of chopped tomatoes mix together.
6. Add a squirt of tomato puree and mixed herbs and chopped small chilli.
7. Now add a splash of red wine let simmer until cooked.
8. Place a couple of spoons of your mixture into your tortilla wrap and roll.
9. Add grated cheese onto your roll, put into baking dish and grate cheese on top.
10. Bake in oven at 180 until the cheese has melted. Serve with rice and soured cream