

## Southwest Chicken Burrito



### Ingredients

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|---------------------------------------|---|
| 1 package Azteca® supersize tortillas | 1 medium zucchini cut in 1 inch strips                    |
| 1 cup fresh mushrooms, sliced         | ½ cup onion, chopped                                      |
| 1 (8ounce) can tomato sauce           | 2 tablespoons cornstarch                                  |
| 2 tablespoons brown sugar             | 2 tablespoons cider vinegar                               |
| 2 tablespoons Worcestershire sauce    | 2 tablespoons chili powder, 1 teaspoon paprika            |
| ½ cup tomato, chopped                 | 1 clove fresh garlic, minced                              |
| 2 tablespoons oil                     | 1 ½ pounds chicken breast, skinned cut into 2 inch strips |

### Directions

Combine spice ingredients and set aside.

In a large skillet, heat oil over high heat for 1 minute. Add chicken, zucchini, mushrooms and onion; stir-fry until chicken is no longer pink and vegetables are crisp-tender. Reduce heat to medium. Stir in sauce; cook 2-3 minutes or until thick and bubbly; add tomato.

Heat tortillas per package directions. Place ½ cup filling down the center of each tortilla and fold burrito style. Serve with sour cream, guacamole and salsa, if desired.