



Air Fryer Encha-Burrito

Ingredients:

- Tortillas
- Refried Beans
- Cooked and shredded chicken, turkey, beef, pork
- Taco Seasoning
- Canned tomatoes and chilies (rotel)
- Optional for added spice: Canned green chilies
- Cheese

Directions:

1. Season your leftover chicken with taco seasoning.
2. Add one can of rotel (tomatoes and green chilis) and one can of green chilies if using.
3. Spread each tortilla with some refried beans and then put your chicken mixture over the top.
4. Roll into a roll and place inside your air fryer basket (or on your air fryer tray).
5. Continue until you run out of ingredients or your air fryer basket is full.
6. Sprinkle with cheese.
7. Air Fry on 375° F for about 15 minutes or until cheese is melted, fillings are warmed through, and your tortillas are crunchy.
8. Serve with sour cream, guacamole, salsa, lettuce, and your favorite hot sauce.