

FARMHOUSE CHEESES

Chapel Hill
Creamery[®]

www.chapelhillcreamery.com

Burritos with Chapel Hill Creamery Smoked Farmers Cheese

Ingredients

2 Tbs. olive oil

1 small onion, chopped

¼ lb. mushrooms, sliced

3 yellow squash, sliced

½ lb. chicken thighs, sliced

1 can green chilies, or 1 diced Poblano chile roasted, peeled, and seeded

¼ tsp. salt

½ tsp. cumin

½ round of Chapel Hill Creamery Smoked Farmers cheese

4 flour tortillas

Salsa to pass at the table

Slice the vegetables and set aside. In a large skillet sauté the onions in olive oil on medium heat for 2–3 minutes until soft. Add the mushrooms for 2 minutes, then the squash. While the squash cooks, slice the chicken. When squash is soft, add the chicken, chilies, and spices. Cook while stirring, until the chicken is cooked through. Remove from heat. Heat tortillas on a skillet until softened. Fill the tortillas on plates and roll up. Top with salsa at the table.