

Separate the burrito innards with the wrapper. Scrape with a spoon and add the rice (along with whatever the burrito was made with) to a bowl.

Brodo di tutto

This was made in the style that Massimo Bottura teaches in his masterclass. For 2 or 3 weeks, save scraps from your cooking, and store them in the freezer. Heat them up in the oven on low temperature (optional, not recommended: set off the CO alarm, and spend a few minutes on google understanding what that means). Once the CO alarm goes off, turn off the oven, open the windows and let the house air circulate. Add what is in the oven to a large stock pot (check that nothing is burnt that might have caused the CO alarm to go off), add some fresh herbs like thyme & parsley stems. If you have any bones you might have saved in the freezer, you can add them too for more flavor. Reduce.

Burrito Wrapper

- Cut up the burrito wrapper into small pieces, and toss it with olive oil, salt, and some thyme
- Roast in the oven at 300F until crispy (7-10 minutes).
- Allow them to cool

Burrito Rice

- Toast cumin, crush it and toss it with the rice.
- Sautéed the onions in olive oil. Once translucent, add the garlic. Once flavorful (very soon after adding to the pan) add the mushrooms and cook.
- Once cooked, toss it all into the rice, and give it a good mix.
- Add raisins to the rice mixture too, to give it that burst of sweetness Morocco creates so well.

Burrito Rice as Couscous

- Heated up two cups of the brodo.
- Add saffron and thyme, and reduce it down.
- Once concentrated a bit, add the rice mixture to it, stir, and cover. Let it steam for 5'.
- Taste and adjust for salt / black pepper, and let it reduce a bit more and get the cold rice to soak some of the stock flavors.

Combine and cook

- Cut open the red peppers at the top and carve out the inside
- Fill them with spinach, and the rice cooked like couscous.
- Put the top back on, and wrap in foil
- Bake for 30-40'.
- If you can resist, let it cool. If you are curious what you've created, unwrap the foil, take off the top of the red pepper and smell how beautiful a burrito can smell.
- Sprinkle the top with the toasted burrito wrapper for an amazing crunch and flavor.