



Vegetarian Bean Burritos

Made with ♥ By Shannon

Prep time: 15 minutes

Cook time: 6 minutes

Servings: 6

Directions:

1. In a large sauté pan, add the olive oil and heat over medium heat. Add the onion, garlic, corn, cumin, and paprika and cook until soft, about 5 minutes.
2. Add the beans and rice and cook about 5 minutes, stirring periodically.
3. Stir in the cilantro and lime juice and season with salt and pepper. Remove from heat.
4. Preheat griddle or sauté pan over medium.
5. Divide rice mixture between the 6 tortillas and place the mixture in the center of the tortillas. Top with even amounts of cheese.
6. Roll the burritos by folding the two short sides inwards and hold in place. Roll the burrito up to form a seam.
7. Brush the outside of the burrito with olive oil. Place in pan, seam side down.
8. Cook until golden brown, about 2-3 minutes per side. Remove from pan.
9. Serve vegetarian bean burritos with either hot sauce, salsa, sour cream or guacamole.

Ingredients:

- 3 Tbsp. olive oil
- 1 small onion, small diced
- 3 cloves garlic, minced
- 1-2 cups corn, frozen
- 2 tsp cumin
- ½ tsp paprika
- 1 15 ounce can black beans, rinsed and drained
- 3 cups white rice, cooked
- ¼ cup finely chopped cilantro
- 1 lime juiced
- 1 ½ cup shredded cheese of choice
- 6 large burrito sized flour tortillas
- Salt and pepper