

Black Bean Burritos

Serves 8

1 can black beans, rinsed

½ can corn, drained

½ bell pepper, chopped

½ onion, chopped

¼ c. cilantro, chopped

1 T. butter

1 t. oil

1 t. salt

1/2 t. black pepper

1 t. cumin

Juice of ½ lime

1 c. cooked rice

8 medium tortillas

1/1/2 c. cheddar cheese or Mexican blend

Sour cream

Salsa

Guacamole

Heat butter, sauté peppers, onions, beans, corn, cilantro lime juice and spices for 2-4 minutes.

Remove from heat and place ¼ c. bean mixture, 2 T. rice and 2-3 T cheese on each tortilla. Wrap.

Heat oil in skillet heat wrapped tortilla on each side until golden.

Serve with sour cream, salsa and guacamole.

Submitted by Chris Stahlinski