



Delicious Black Bean Burritos

SERVINGS 2 ⌚ PREP TIME 10 min COOK TIME 15 min

INGREDIENTS

- 2 **La Fe Flour Tortillas**
- 2 tablespoons **La Fe Vegetable Oil**
- 1 small onion, chopped
- ½ red bell pepper, chopped
- 1 teaspoon minced garlic
- 1 can **La Fe Black Beans**, rinsed and drained
- 1 teaspoon minced jalapeno peppers
- 3 ounces cream cheese
- ½ teaspoon salt
- 2 tablespoons chopped fresh cilantro

DIRECTIONS

1. Wrap tortillas in foil and place in oven heated to 350 degrees F (175 degrees C). Bake for 15 minutes or until heated through.
2. Heat oil in a 10-inch skillet over medium heat. Place onion, bell pepper, garlic and jalapenos in skillet, cook for 2 minutes stirring occasionally. Pour beans into skillet, cook 3 minutes stirring.
3. Cut cream cheese into cubes and add to skillet with salt. Cook for 2 minutes stirring occasionally. Stir cilantro into mixture.
4. Spoon mixture evenly down center of warmed tortilla and roll tortillas up. Serve immediately.