



Breakfast Burrito

Ingredients:

1 1/3 cups black beans, cooked, mashed

1/2 cup tomatoes, chopped

2 tablespoons red onion, chopped

4 corn tortillas

1/2 cup salsa

4 tablespoons nonfat plain yogurt

2 tablespoons cilantro, chopped

Equipment:

Cutting board Knife Measuring cups Measuring spoons Mixing spoon

Number of Servings: 4 Prep Time: 10 minutes Total time: 10 minutes For more recipes, please visit: www.fcs.ext.vt.edu/recipes



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Directions

- 1. Add cooked beans to a bowl. Mash with a fork
- 2. Wash tomato. Cut in half through the core. Use a paring knife to remove core. With flat side down, slice into strips keeping the tomato together. Turn ¼ and slice again to dice. Add to bowl.
- 3. Cut the ends off of the onion, remove brown layers and rinse. Cut in half lengthwise and place flat side down. Slice into strips keeping onion together. Turn ¼ and slice again to make dice. Chop up any large pieces. Add to bowl.
- 4. Mix tomatoes and onions together with beans.
- 5. Microwave tortillas between the two sheets of slightly damp white paper towels on high for 15 seconds.
- 6. Divide bean mixture between the tortillas. Fold each tortilla to enclose filling. Place on microwave-safe dish and spoon salsa over each burrito. Microwave on high for 15 seconds. Serve topped with yogurt and cilantro.





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