

## **Black Bean Burrito Wraps**

From Taste of Home

### **Ingredients**

2 tablespoon canola oil  
6 tablespoons chopped onion  
6 tablespoons chopped green pepper  
2 cans (30 ounces) black beans, rinsed and drained  
4 flour tortillas (8 inches), warmed  
1 cup shredded Mexican cheese blend  
1 medium tomato, chopped  
1 cup shredded lettuce  
Optional toppings: Salsa, sour cream, minced fresh cilantro and cubed avocado

### **Instructions**

1. In a nonstick skillet, heat oil over medium heat; saute onion and green pepper until tender. Stir in beans; heat through.
2. Spoon about 1/2 cup of vegetable mixture off-center on each tortilla. Sprinkle with the cheese, tomato and lettuce. Fold sides and ends over filling and roll up. Serve with optional toppings as desired.