



## Recipe Details

Recipe Name - Angel's Burrito

Recipe Steps -

### Ingredients

- 1 (15oz) can of black beans, drained, and rinsed
- 1 1/2 cups frozen roasted corn
- Flatbread or burrito wrapper of your choice
- 2 cups Brown rice
- 2 1/2 cups water (for rice)
- 1 1/2 Tbsp low sodium Vegetable Better Than Bullion (For rice)
- 1 Tbsp Nacho Spice Nutritional Yeast (for beans)
- 1 tsp sugar-free BBQ Rub (for beans) or seasoning of your choice
- 2 Tbsp and 1 tsp chili powder, divided (for beans and rice, respectively)
- 1 1/2 Tbsp diced pickled jalapeños, with some juice (for corn)
- Salsa of your liking for dipping

### Instructions

1. Place rice, water, chili powder, and Better than Bullion in an instant pot, stir, and cover
2. Cook on high pressure for 20 minutes, and slow release for 20 minutes
- \* If you do not have a pressure cooker, cook rice as directed on the package and add in Better than Bullion
3. Place black beans in a microwave-safe bowl, and mix in nacho spice nutritional yeast, chili powder, and SF BBQ rub. Microwave for 2 to 3 minutes.
4. Place frozen corn in a microwave-safe bowl, add pickled jalapeños and some jalapeño juice. Microwave on high for 2 to 3 minutes.
5. Using 1 large flatbread, place cooked rice, beans, and corn in a pile. Roll flatbread to form a burrito. Place burrito on parchment lined cookie sheet and bake at 350 degrees for 8 to 10 minutes, until they are golden and crispy.
6. Enjoy with the salsa of your choice!

