

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!



