

## Delicious Black Bean Burritos

Savannah · 28/09/2024



### Prep Time

25 mins

### Difficult

Medium

### Servings

2

### Description

These black bean burritos are so good that you'll want to have them every night

### Ingredients

- - 2 (10 inch) flour tortillas - 2 tablespoons vegetable oil - 1 small onion
- chopped - ½ red bell pepper
- chopped - 1 teaspoon minced garlic - 1 teaspoon minced jalapeno peppers - 1 (15 ounce) can black beans
- rinsed and drained - 3 ounces cream cheese
- cubed - ½ teaspoon salt - 2 tablespoons chopped fresh cilantro

### Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Wrap tortillas in foil. Dotdash Meredith Food Studios Bake wrapped tortillas in the preheated oven until heated through
2. about 15 minutes. Meanwhile
3. heat oil in a 10-inch skillet over medium heat. Add onion
4. bell pepper
5. garlic
6. and jalapeño; cook and stir for 2 minutes. Dotdash Meredith Food Studios Stir in beans and cook until heated through
7. about 3 minutes. Stir in cream cheese and salt; cook
8. stirring occasionally
9. for 2 minutes. Stir in cilantro. Dotdash Meredith Food Studios Spoon filling in a line across the middle of each tortilla. Fold opposing edges of the tortilla to overlap the filling. Roll 1 of the opposing edges around the filling creating a burrito. Serve immediately. Dotdash Meredith Food Studios