



Black Bean and Rice Burritos

Savannah · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

These black bean and rice burritos are easy to expand upon add bacon avocado pico de gallo or whatever you want Add lettuce and sour cream then sprinkle each burrito with Cheddar and Monterey Jack Wrap eat and be happy

Ingredients

- - 2 cups water - 1 cup white rice - 2 tablespoons butter - ½ sweet yellow onion
- chopped - 2 cloves garlic
- minced - 1 tablespoon chili powder
- or more to taste - 1 tablespoon paprika - 1 teaspoon ground cumin - 1 teaspoon freshly cracked black pepper - 1 teaspoon cayenne pepper - ¼ teaspoon ground cloves - ¼ teaspoon freshly ground nutmeg - 1 (15 ounce) can black beans
- drained - 1 (8 ounce) can tomato sauce - 2 tablespoons chopped fresh cilantro - 8 large flour tortillas
- warmed

Instructions

1. Bring water and rice to a boil in a saucepan over high heat. Reduce the heat to medium-low
2. cover
3. and simmer until rice is tender and liquid has been absorbed
4. 20 to 25 minutes. Meanwhile
5. melt 1 tablespoon butter in a large skillet over medium heat. Cook and stir onion and garlic in melted butter until onion is translucent
6. 5 to 6 minutes. Add remaining 1 tablespoon butter and let melt. Stir in chili powder
7. paprika
8. cumin
9. black pepper
10. cayenne pepper
11. cloves
12. and nutmeg; cook
13. stirring often
14. for 2 more minutes. Stir in black beans and tomato sauce
15. then bring to a simmer. Reduce the heat to low and cook until flavors blend
16. about 10 minutes. Remove from the heat and stir in cilantro. Let sit until cilantro wilts
17. about 5 minutes. Fill warm tortillas with bean mixture and rice. Recipe Tip Heat tortillas in the microwave
18. in a dry skillet over medium-high heat
19. or wrapped in aluminum foil in a preheated oven at 250 degrees F (120 degrees C) until warmed through.