

Delicious Black Bean Burritos

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Ingredients

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

Directions

Wrap tortillas in foil and place in oven heated to 350 degrees F (175 degrees C). Bake for 15 minutes or until heated through.
Heat oil in a 10-inch skillet over medium heat. Place onion, bell pepper, garlic and jalapenos in skillet, cook for 2 minutes stirring occasionally.
Pour beans into skillet, cook 3 minutes stirring.
Cut cream cheese into cubes and add to skillet with salt. Cook for 2 minutes stirring occasionally. Stir cilantro into mixture.
Spoon mixture evenly down center of warmed tortilla and roll tortillas up.
Serve immediately.