



- **Delicious Black Bean Burritos**

2 (10 inch)flour tortillas



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2 tablespoons vegetable oil



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1 small onion, chopped



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1/2red bell pepper, chopped



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1 teaspoon minced garlic



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1 (15 ounce) can black beans, rinsed and drained



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1 teaspoon minced jalapeno peppers



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3 ounces cream cheese



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1/2 teaspoon salt



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2 tablespoons chopped fresh cilantro

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Directions

- 1. Wrap tortillas in foil and place in oven heated to 350 degrees F (175 degrees C). Bake for 15 minutes or until heated through.**
- 2. 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.**
- 3. Cut cream cheese into cubes and add to skillet with salt. Cook for 2 minutes stirring occasionally. Stir cilantro into mixture.**
- 4. Spoon mixture evenly down center of warmed tortilla and roll tortillas up. Serve immediately**