

Vegetarian

-
-
- 2 cups leftover pre-cooked rice
- juice from 2 limes
- 2 tbsp chopped fresh cilantro
- 1/2 onion, diced
- 3-4 cloves garlic, minced
- 2 tbsp vegetable oil
- 1 15 ounce can black beans
- 1/2 onion, diced
- 1 tbsp chili powder
- 1/2 tsp cumin
- 1 tbsp hot sauce, or to taste
- 4-6 flour tortillas

Preparation:

In a large bowl, toss together the fresh cilantro with the rice and drizzle with lime juice. Heat in the microwave or on the stove just until hot.

In a separate large skillet, sauté the onion and garlic in olive oil for 2 - 3 minutes, or until onion is soft.

Reduce heat to medium low and add black beans and remaining ingredients (except flour tortillas). Stir to combine, and allow to cook until heated through, about 5 minutes.

Spoon rice and beans onto flour tortillas, and add any additional toppings you want, such as [vegan cheese](#), [salsa](#), avocado slices, black olives or [non-dairy sour cream](#). Wrap your bean and rice burritos and serve hot.