IZZY BURRITO

Serves 2 with leftovers | 1 hr

SUPPLIES

Large Pot

Medium Pot

Small frying pan

INGREDIENTS

- .5lb dry pinto beans
- 1 cup dry rice
- 1 red onion
- 1 avocado
- 1 roma tomato
- ½ of a lime
- 2 large tortillas

Mexican cheese

DIRECTIONS

- 1. Soak the **beans** overnight. Cook according to the package.
- 2. Cook the **rice** according to the package.
- 3. Dice the **onion** and **tomato**. Add oil to the frying pan and cook the **onion** over medium heat. Add in the **tomato** and cook for an additional minute.
- 4. Create guacamole with the **avocado** by cutting it in half, scooping it out, and mashing it.
- 5. Add **Mexican cheese** to two **tortillas** and microwave for 30 seconds. Then add the **pinto beans** and **rice**. Top with the **tomato**, **red onion**, **guacamole**, and a squeeze of the lime.