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.