

Latest Recipes In Your inbox[home](#) [about](#) [contact](#) [work with me](#)[RECIPES](#)[MEAL PLANS](#)[GARDENING](#)[SHOP](#)

Browse By:

[Course](#) ▼[Meal Type](#) ▼[Diet](#) ▼[Ingredient](#) ▼[Season](#) ▼[Holiday](#) ▼[Find A Recipe...](#)[Home](#) / [Course](#) / [Dinner](#)

Copycat Taco Bell Bean Burrito Recipe

Created On: September 13, 2023 | **Updated:** March 9, 2024 | 4 Comments[JUMP TO RECIPE](#)[PRINT RECIPE](#)

These Copycat Taco Bell Bean Burritos only require 5 simple ingredients and they taste so much like the real thing! If you're craving Taco Bell, but don't want to leave the house, make these delicious bean burritos right at home.



I've been planning to make these Copycat Taco Bell Bean Burritos for a while now! Taco Bell has been a favorite fast food restaurant since childhood and I've always loved ordering the bean burritos.

They're simple, but they always hit the spot!

I've been playing around with the Taco Bell Copycat recipe for a while now and I finally feel like it's pretty spot on! Below I share all about the ingredients I used and the tips I have to make these Bean Burritos taste almost exactly like the real thing!

Tips For Making The Most Authentic Copycat Taco Bell Bean Burritos

- **Use the Taco Bell sauce if you can find it!** Using the same exact ingredients that are used in the original will really make your bean burritos taste great! If you can find it, I recommend buying the Taco Bell brand mild sauce to make these burritos really taste authentic. I buy mine at Walmart.
- **Use finely shredded cheese for this recipe.** These burritos don't get cooked after adding all the ingredients, so if you want to give the cheese a better chance of melting, make sure to use finely shredded cheese. I recommend a fiesta or Mexican style cheese blend to closely match what Taco Bell uses.
- **Move quickly while assembling these burritos.** As I said above, these burritos don't get cooked after adding all the ingredients so it's important to move fast while assembling them so that the refried beans and flour tortillas stay warm, which will help the cheese melt more.

Copycat Taco Bell Bean Burrito Recipe Ingredients

- **Flour Tortillas** – You will want to use large, burrito sized flour tortillas for these bean burritos. You can use smaller tortillas if you want yours to be on the smaller side though.
- **Refried Beans** – Use your favorite brand of refried beans for these burritos. I know Walmart used to carry Taco Bell brand refried beans but I'm not sure if they do anymore. Just make sure you get refried beans that are labeled "vegetarian" if needed. A lot of store-bought refried beans contain lard, unless otherwise specified. The refried beans pictures above are my favorite kind to get.
- **Cheese** – I like to use packaged, finely shredded cheese for these burritos. A fiesta or Mexican style cheese blend will work best and is most similar to what Taco Bell uses. Any kind of cheese will work, it just depends on how authentic you want them to taste!
- **Taco Sauce** – As you can see in the photo above, I used the Taco Bell brand mild sauce that I bought in a bottle at Walmart. You can use whatever kind of taco sauce you like for this recipe. Some taco sauces are a little sweeter than others, but just use what you prefer.
- **Onion** – You will want to use a white or yellow onion for this recipe. I love raw onion, so I go heavy on mine but you can go lighter on the onion if you prefer.

How To Make The Best Copycat Taco Bell Bean Burritos

- 1 Add your refried beans to a small saucepan along with a couple tablespoons of water.**
Canned refried beans are usually pretty thick, so I like to thin mine out with a little water to make them more spreadable. **How much water you use will depend on the consistency of your refried beans.**
- 2 Mix the beans and water together well and place over medium heat.** Cook beans until **pipng hot**, turn the heat off and **let sit with the lid on** while you are preparing your flour tortillas.
- 3 Heat a large pan over medium heat and add your flour tortilla.** You don't need to use any cooking spray for this, you just want to heat the tortilla. **Heat tortilla on both sides until hot.** Remove tortilla from the pan and place on a plate or cutting board.

- 4 **If you want your cheese to be more melty, it's important to move quickly while assembling your bean and cheese burrito** so there isn't much time for the refried beans or the tortilla to cool down.
- 5 **Spread the middle of the tortilla with about 1/3 cup of the heated refried beans.** Top with a handful of cheese, about 1 tablespoon of chopped onion and 1-2 tablespoons of the taco sauce. Fold the sides of your burrito in and carefully roll up. **You can either enjoy immediately or let burrito cool for a few minutes, which will give the cheese a little more time to get melty.** Enjoy with extra taco sauce, if desired!

Bean and Cheese Burrito Recipe Frequently Asked Questions

- **Can these burritos be made gluten free?** Yes, all you need are gluten free tortillas. GF tortillas can sometimes have a hard time being rolled up, so make sure to warm them first.
- **Can vegan cheese be used?** Yes, if you want to make these vegan/dairy free, just use your favorite shredded vegan cheddar cheese.
- **Where can I buy Taco Bell mild sauce?** I found this bottle at Walmart so I know for sure that they sell it there. You could also possibly check Target.
- **Do these bean and cheese burritos really taste like Taco Bell?** Yes! It can be hard to make something taste exactly like the restaurant version, but I would say that these are pretty darn close! Using the Taco Bell mild sauce really helps with that, but they will still taste good even if you can't find it.

Have a question I didn't answer? Ask me in the comment section below and I will get back to you ASAP!

Looking for more vegetarian recipes that use refried beans?

Best Vegan Chili Recipe

Baked Black Bean and Sweet Potato Tacos

Bean and Cheese Enchilada Casserole

Crispy Rolled Bean and Cheese Burritos

Guacamole Tostadas with Black Bean Tortillas



COPYCAT TACO BELL BEAN BURRITO RECIPE



5 from 1 review

Author: She Likes Food *Total Time:* 10 minutes *Yield:* 2  *Diet:* Vegetarian

PIN RECIPE

These Copycat Taco Bell Bean Burritos only require 5 simple ingredients and they taste so much like the real thing! If you're craving Taco Bell, but don't want to leave the house, make these delicious bean burritos right at home.

INGREDIENTS

SCALE

1X

2X

3X

2/3 cup refried beans

4 heaping tablespoons finely shredded cheese, I like to use a bagged fiesta or Mexican style mix

2 tablespoons finely chopped yellow or white onion

4 tablespoons Taco sauce, I like to use the Taco Bell mild sauce that I buy from Walmart

2 burrito sized flour tortillas

Cook Mode Prevent your screen from going dark

INSTRUCTIONS

- 1 Add your refried beans to a small saucepan along with a couple tablespoons of water. Canned refried beans are usually pretty thick, so I like to thin mine out with a little water to make them more spreadable. How much water you use will depend on the consistency of your refried beans.
- 2 Mix the beans and water together well and place over medium heat. Cook beans until piping hot, turn the heat off and let sit with the lid on while you are preparing your flour tortillas.
- 3 Heat a large pan over medium heat and add your flour tortilla. You don't need to use any cooking spray for this, you just want to heat the tortilla. Heat tortilla on both sides until hot. Remove tortilla from the pan and place on a plate or cutting board.
- 4 If you want your cheese to be more melty, it's important to move quickly while assembling your bean and cheese burrito so there isn't much time for the refried beans or the tortilla to cool down.
- 5 Spread the middle of the tortilla with about 1/3 cup of the heated refried beans. Top with a handful of cheese, about 1 tablespoon of chopped onion and 1-2 tablespoons of the taco sauce. Fold the sides of your burrito in and carefully roll up. You can either enjoy immediately or let burrito cool for a few minutes, which will give the cheese a little more time to get melty. Enjoy with extra taco sauce, if desired!

NOTES

All ingredient measurements are just suggestions. You are welcome to use more of each ingredient and make larger burritos if desired.

This recipe makes 2 bean burritos.

Using the Taco Bell brand taco sauce will make these taste more authentic, but they'll still be delicious if you use a different kind.



Prep Time: 5 mins



Cook Time: 5 mins



Category: Dinner, Vegetarian



Method: stovetop



Cuisine: Mexican inspired



DID YOU MAKE THIS RECIPE?

Tag [@shelikes.food](#) on Instagram and hashtag it [#shelikesfood](#)

30 MINUTE MEALS

BEANS

DINNER

KID FRIENDLY

LUNCH

ONION

VEGETARIAN

Comments

SUSAN SAYSDECEMBER 28, 2023 AT 11:34 AM [REPLY](#)

Can you freeze these and warm up

SHE LIKES FOOD SAYSDECEMBER 28, 2023 AT 11:43 AM [REPLY](#)

Hi Susan, I haven't frozen them myself, but I think that it would work great. I would recommend assembling the burritos, allowing them to cool completely and then wrapping in plastic wrap or foil before freezing. Re-heat in the oven or microwave.

LAZYME SAYSJANUARY 20, 2024 AT 1:57 PM [REPLY](#)

These were really good. I made a copycat Taco Bell taco sauce that worked well. I made several small burritos, ate 2 and froze the rest. Thanks for sharing your recipe.

**SHE LIKES FOOD SAYS**JANUARY 21, 2024 AT 2:16 PM [REPLY](#)

I'm so glad you enjoyed them!! I make them often 😊

Leave a Reply

Your email address will not be published. Required fields are marked *

Recipe rating



Comment *

Name *

Email *

☐

Save my name, email, and website in this browser for the next time I comment.

By submitting this comment you agree to share your name, email address, website and IP address with

☐ She Likes Food. This information will not be used for any purpose other than enabling you to post a comment. *

POST COMMENT

This site uses Akismet to reduce spam. [Learn how your comment data is processed.](#)

Welcome, I'm Izzy!

I love coming up with quick, easy and healthy recipes that will make your life much easier! They also happen to be gluten free and vegetarian with tons of vegan options too!

GET TO KNOW ME

Subscribe + Free Ebook

Subscribe to the Latest recipes +
plus get our free ebook!

function

ml_webform_success_6482702() { var

```
$ = ml_jQuery || jQuery; $('.ml-  
subscribe-form-6482702 .ml-block-  
success').show(); $('.ml-subscribe-  
form-6482702 .ml-block-form').hide();  
};
```

Find A Recipe...

Subscribe + Free Ebook

```
function ml_webform_success_6482702() { var $  
= ml_jQuery || jQuery; $('.ml-subscribe-form-  
6482702 .ml-block-success').show(); $('.ml-  
subscribe-form-6482702 .ml-block-form').hide();  
};
```

Stay Connected



Find A Recipe...

Topics

- Recipe Tutorials
- 30 Min Meals
- One Pot
- Meal Prep
- Kid Friendly
- Vegetarian Meals

