

Bean and Cheese Burritos



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
vegetarian chili



Here is a less costly alternative to sour cream—or a quick substitute. Beat 4 ounces softened cream cheese with 2 tablespoons milk. Use this thinned mixture in place of the sour cream.

SHOPPING LIST

- tortillas • refried beans
- Monterey Jack cheese
- salsa • green onions
- jalapeños • sour cream
- lettuce
- tomato

Bean and Cheese Burritos

INGREDIENTS

- 2 (16-ounce) cans refried beans
- 12 (8-inch) flour tortillas
- 2½ cups grated Monterey Jack cheese, divided
- 1 cup sliced green onions, divided
- 6 jalapeños, deseeded, chopped
- ½ cup sour cream
- ½ cup salsa
- ½ cup shredded lettuce (optional)
- ½ cup chopped tomato (optional)

SERVES 6

COOKIN' Xpress

• You can save time by warming the tortillas in the microwave. Place tortillas, 6 at a time, in a resealable plastic bag with a damp paper towel. Seal the bag and microwave on HIGH for about 1 minute.

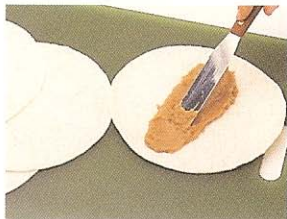
Make Ahead

You can prepare the salsa and sour cream mixture up to 8 hours ahead. Refrigerate until ready to use.

VARIATION

For a hearty one-dish meal, add 2 tablespoons chili con carne to each tortilla during step 2.

1 Preheat oven to 350°F. Spread ¼ cup of beans down center of each tortilla. Top beans with 2 cups cheese, ½ cup green onions and jalapeños.



2 Fold up an edge of a tortilla; fold one side in toward center. Roll each tortilla into a cylinder, tightly enclosing filling.

3 Arrange burritos seams side down in a large baking dish. Cover with foil. Cook for about 15 minutes.



4 Meanwhile, mix sour cream and salsa in a small bowl. Top burritos with lettuce, tomatoes, remaining cheese and green onions. Serve salsa mixture alongside burritos.