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## **MEXICAN BURRITO**

## <u>Ingredients</u>

Whole grain or gluten free burrito, rice cakes (romaine or butter lettuce makes a great boat for holding mixture)

- 1 Can of refried beans or any favorite beans that you can mash
- ½ Can of black olives
- ½ Cup of your favorite salsa (can change it up with mango salsa)
- ½ Avocado mashed
- 1 tomato chopped
- 1/4 Cup non dairy cheddar cheese
- 2 Cups of chopped spinach or romaine lettuce

## <u>Instructions</u>

Mix beans, avocado and salsa together in a bowl and put aside (if you like warm beans place in microwave for 30-60 seconds)

Take burrito and warm in microwave for 10 seconds so it's more pliable Spread a heaping spoonful of bean mixture in the middle of burrito or lettuce wrap. Sprinkle greens, onions, black olives, tomatoes, and non-dairy cheese on top. Roll up the burrito and enjoy!

**ENJOY AND FEEL THE HEALTH**