

# Black Bean Wraps

Savor the delicious simplicity of black bean wraps, a flavorful dish featuring hearty black beans, fresh vegetables, and zesty salsa wrapped in a warm tortilla for a satisfying and nutritious meal.

## INGREDIENTS

- 1 package (6.8 oz)** RICE-A-RONI® Spanish Rice
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 cups** water
- 1 cup** drained and rinsed black beans
- 1/3 cup** thinly sliced green onions
- 6** 10-inch (burrito size) flour tortillas, warmed
- 1/2 cup** sour cream
- 1 jar (16 oz)** salsa
- 2 cups** shredded lettuce
- 1 cup** shredded cheddar cheese or Mexican cheese blend
- 1/4 cup** chopped cilantro (optional)

## HOW TO MAKE

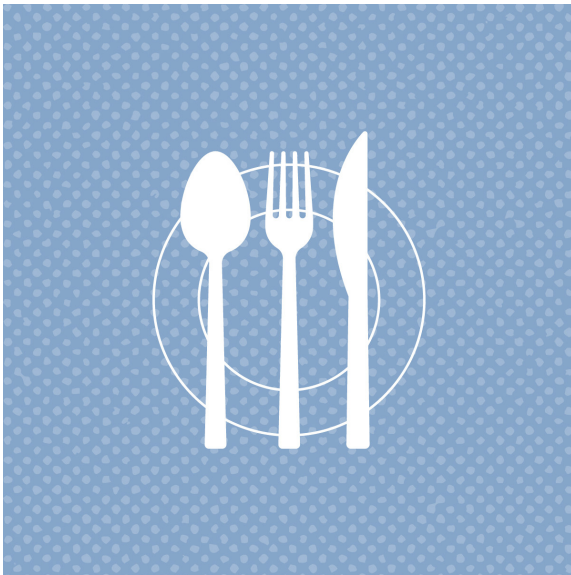
### DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water, Special Seasonings and salsa; bring to a boil.

Cover and reduce heat. Simmer 15 minutes. Stir in beans and green onions.

For each wrap, evenly spread tortilla with sour cream and place one sixth of rice mixture down the center. Top with lettuce and sprinkle with cheese and cilantro, if desired. Fold 2 sides over ends of filling and roll up, burrito-style.



PREP  
TIME  
10min



COOK  
TIME  
15min



SERVES  
6

## PRODUCT

