



Crispy Baked Burritos with Mexican Beans and Tomato Salsa

⌚ Prep time: 15 mins
👤 Cook time: 10 mins
🍽 Serves: Makes 3 large



Ingredients

Salsa

- 2 medium tomatoes, chopped
- 1 shallot, finely chopped
- 2 Tbsp lime juice
- Handful chopped coriander
- salt and pepper to taste

Burritos

- 3 large flour tortillas
- 410g can **Wattie's Mexican Style Red Kidney Beans**
- ½ cup grated cheese
- oil spray

Method

1. Preheat the oven to 200°C.
2. Combine the tomatoes, shallot, lime juice and coriander in a small bowl. Season to taste with salt and pepper. Set aside.
3. Warm the tortillas by microwaving them on High for 10 seconds each. This makes them easy to roll without breaking. Spoon ¼ of the can of **Wattie's Mexican Red Kidney Beans** in a line just below the centre of each of the tortillas, allowing room to fold the ends in. Sprinkle with grated cheese. Fold the bottom edge up over the filling. Fold the opposite ends in and over the filling. Roll up the burrito from the bottom. Place, seam side down, on an oven tray lined with baking paper and spray the top of each burrito with oil spray.
4. Bake in the preheated oven for 10 to 12 minutes until the tortilla is crispy and light golden. Serve with the salsa.

Tips

- * Brown 150g minced beef and mix with the beans for a tasty variation. Makes 4 large burritos.
- * Top with a dollop of sour cream or guacamole.

