

Mexican Bean Chilli: Burritos

"This recipe is the perfect way to use up your 'Mexican Bean Chilli Sauce' in a different way – ideal for a quick family weekday dinner!"



You Will Need:

- 8 heaped tablespoons of your prepared Mexican bean chilli sauce
- 1 packet of wholegrain microwave rice
- 4 soft white & wholewheat tortilla wraps
- 4 handfuls of baby leaf spinach
- A bit of mayo

"This recipe makes 4 portions of 'beany burritos' ...If you don't fancy the bread element of this recipe, the bean and rice mix make a fab 'naked burrito' bowl with the baby leaf spinach and a dollop of mayo on the side as a lighter alternative."

How to do it:

Follow the instructions on the packet and microwave your rice before then mixing into your Mexican bean chilli mix.

Lay your soft wraps on a clean work top (if your wraps feel a little firm, just zap them in the microwave for 10 seconds to help them to tuck in and roll up easier.)

Next, add a little squidge of mayo on the surface of your wraps and a handful of baby leaf spinach in the centre. Next add a quarter of your Mexican beany rice mixture on top of your spinach before then folding the side of the wrap nearest to you over towards the centre, tucking the sides in and rolling up tightly to create your burrito. Try not to overfill or it will be tricky to eat! Enjoy cold or toast in a hot pan for a crispy outside.

Top Tip: This recipe is a good 'make ahead' meal option as they freeze well too. If you want to freeze your burritos, simply wrap tightly in lightly oiled tin foil and store in an airtight tub in the freezer. For best results, allow to fully defrost before then warming in the microwave and finishing off in a hot pan.