



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	6

Made with

Black Bean Wraps

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 it

1. In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 2 cups water, Special Seasonings and salsa; bring to a boil.
3. Cover and reduce heat. Simmer 15 minutes. Stir in beans and green onions.
4. 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.



RICE-A-RONI® Spanish Rice