

chattavore

POTATO AND BLACK BEAN BURRITOS

Prep time 15 minutes

Cook time 25 minutes

Makes 6 burritos

- 1 tablespoon olive oil
 - 1 medium onion, diced
 - 1 red, yellow, or orange bell pepper, seeded and diced
 - 2 potatoes, baked, cooled slightly, and cubed
 - 1 can black beans, drained and rinsed, or 2 cups cooked black beans, drained
 - salt and pepper
 - 6 burrito-sized tortillas, warmed
 - sour cream
 - cheese
 - salsa
1. Preheat the olive oil in a 10-inch skillet (I use my Lodge cast iron skillet) over medium heat. Add the onions and the peppers and cook until tender.
 2. Add the cubed potatoes and cook, stirring occasionally, until the potatoes, onions, and peppers are lightly browned. Stir in the black beans and cook until warm. Add salt and pepper to taste.
 3. Divide the mixture among the tortillas and add sour cream, cheese, salsa, and other toppings as desired. Fold according to directions in the note. Serve immediately.

Notes

To fold the burritos (step by step photos are pictured), place the filling down the center of the tortilla. Fold one side of the tortilla over the filling. Fold the ends in then roll the burrito the rest of the way.