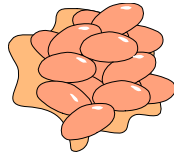


Refried Bean Burritos



6 (10-inch) flour or corn tortillas

2 cups refried beans, or use mashed, canned pinto or black beans

1 cup cheddar or Monterey jack cheese, grated

1 to 2 cups lettuce, finely shredded Sour cream

2 to 3 tomatoes, finely diced Salsa

Onion, diced

1. Wrap the tortillas in foil and keep warm in 400°F oven while you prepare the other ingredients.
2. Heat beans on the stove, stirring occasionally. Add a bit of water if they seem dry.
3. When ready to serve, put the tortillas on a plate. Spread beans down center of tortilla, add vegetables and cheese, sour cream and salsa, roll up and serve.