



BLACK BEAN TAQUITOS

Makes 12 Taquitos

INGREDIENTS

- Extra virgin olive oil for brushing tortillas
- 12 5-inch corn tortillas
- 1 1/2 cups refried black or pinto beans
- 2/3 cup shredded cheese

INSTRUCTIONS

Preheat oven to 400° F. Line a large baking sheet with parchment paper and brush lightly with olive oil.

Warm tortillas in a skillet until warm and pliable (about 30 seconds on each side.) This will prevent them from cracking when you roll them.

Place the tortilla on a plate or cutting board and spoon 1 1/2 tablespoons of beans across the diameter of the tortilla. Sprinkle with 1 tablespoon of cheese, if desired.

Roll tortilla up into a cigar and place seam down on the baking sheet. If they do not stay rolled up, you can keep them closed with a toothpick. Continue filling and rolling remaining taquitos and assemble them evenly spaced on the baking sheet.

Brush the tops of the taquitos with olive oil. Bake for approximately 15 minutes until brown and crispy.

Serve plain or with guacamole and salsa.