

Creamy Breakfast Burritos for Dinner for 8



What?

1. Tortillas – 8 (Olive Oil or spinach tortillas are best)
2. Organic refried pinto to black beans - 16 oz (or presoak 1.5 cups dried beans overnight and cook till soft)
3. Red enchilada sauce (or any enchilada sauce that has no dairy) – 2 cups
4. Aioli – 2 cups
5. Favorite veggies – 1 cup each (sweet potatoes, asparagus, broccoli, cauliflower etc)
6. Cooking spray
7. Fresh avocados sliced – 2

How:

1. Roast veggies at 350 for 15-20 mins
2. Spread beans, roasted veggies and 2 tbsp of sauce on each tortilla – arrange in sprayed baking tray
3. Drizzle remaining enchilada sauce on all 8 burritos
4. Spread 2 tbsp aioli on each burrito to cover them all
5. Cover with foil and bake at 350 for 15 mins
6. Remove, let cool for 5 mins and then top with fresh avocado
7. Enjoy!