

## **BEAN AND CHEESE BURRITOS**

*(Everyday Food April 2010)*

1 cup long-grain white rice (I used brown rice which has different cooking times)  
1 3/4 c. low-sodium chicken or vegetable broth  
1 can (15 oz.) refried beans  
4 flour tortillas (I used Trader Joe's 100% whole wheat)  
1/4 cup sour cream, plus more for serving  
1 cup shredded cheese  
1/2 head romaine lettuce, shredded  
1/2 cup salsa, plus more for serving  
avacado and cilantro, optional

Preheat oven to 350F. In a small saucepan, bring rice and broth to a boil over high. Cover, reduce heat to low, and cook 15 minutes. Remove pan from heat and let stand, covered, 5 minutes; fluff rice with a fork. (Alternatively, throw the rice and broth into your rice cooker!)

Meanwhile, in another small saucepan, warm beans and 1/4 cup water over low, stirring occasionally. Wrap tortillas in foil and place in oven to warm, about 10 minutes.

To assemble, divide beans, sour cream, rice, cheese, lettuce, and salsa among tortillas. For each tortilla, fold side closest to you over filling, then fold right and left sides toward center; tightly roll up burrito. Serve topped with more sour cream and salsa if desired.

Serves 4.

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