



Vegan Chili Burrito

Using Plant-Based Chili



Makes:
8 servings



Total Cook Time:
30 min

Ingredients:

- 1 4lb bag of Blount's Plant-Based Chili
- 8 large tortillas
- 4 cups white rice, cooked
- 2 avocados, pitted & sliced
- 2 cups vegan Cheddar cheese, shredded
- 2 cups tomatoes, diced
- 5 cups lettuce, shredded

Cooking Instructions:

1. Prepare grill pan by heating on high heat until slightly smoking.
2. Prepare the bag of Blount's Plant-Based Chili by boiling in hot water for 25-30 minutes.
3. Assemble the burritos by adding ½ cup of rice in the middle of the tortilla and top with 1 cup of Blount's Plant-Based Chili, ¼ cup cheese, 2 ounces tomatoes, 2 ounces sliced avocado and lastly 4 ounces of shredded lettuce.
4. Roll tortilla over the filling, folding in the sides to keep the filling from coming out and place seam side down.
5. Once grill pan is hot, place burrito and grill on each side for 2-5 minutes or until crispy and golden brown on the outside.
6. Enjoy whole or cut down the middle served with lime crema.

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