



## VEGETARIAN BEAN & ROASTED BUTTERNUT SQUASH BURRITO



**SERVES: 4 GUESTS**



**PREP TIME: 10 MINS**



**COOK TIME: 15 MINS**

### INGREDIENTS:

4 MISSION® GLUTEN FREE TORTILLA  
1 TBSP. OLIVE OIL  
2 CUPS BUTTERNUT SQUASH, CUBED,  
ROASTED  
1 CUP BLACK BEANS, DRAINED & RINSED  
½ CUP VERDE SALSA  
¼ CUP QUESO FRESCO, CRUMBLED  
TO TASTE SALT AND PEPPER

### INSTRUCTIONS:

- 1) In a large sauté pan over medium heat, warm oil. Add butternut squash and beans. Sauté until warmed through. Reserve warm for assembly.
- 2) Warm the tortillas by heating in a skillet over medium-low heat, or place into a storage bag with a damp paper towel and microwave for 20-30 seconds. In each tortilla place  $\frac{3}{4}$  cup bean and squash mixture and top with 2 tbsp. salsa verde, and 1 tbsp. queso fresco. Repeat for remaining tortillas. Serve.