

Make a snack-size version of your favorite bean and cheese burrito with these easy tortilla bowls. Be sure to add your favorite toppings to make each bite extra delicious.



## Easy Bean and Cheese Tortilla Bowls

Prep Time  15 min

Start to Finish  15 min

Servings  8

### INGREDIENTS

1 can (16 oz) Old El Paso™ Refried beans, heated as directed on can

1 package (6.7 oz) Old El Paso™ Flour Soft Tortilla Bowls (8 Count), heated as directed on package

1 cup shredded cheese or Mexican cheese Blend (4 oz)

**Toppings as Desired**

shredded lettuce  
sour cream  
salsa  
guacamole

### DIRECTIONS

1. Spread 1/4 cup beans in bottom of each tortilla bowl. Top beans with 2 tablespoons shredded cheese.
  2. Add additional toppings. Serve immediately.
- Swap refried beans for 1 can (15 oz) Progresso™ Black Beans, drained, rinsed and heated, if desired. Spoon 2 heaping tablespoonfuls into each bowl before topping with cheese.
  - Added your own favorite toppings to these bowls! Chopped avocado, diced tomatoes, hot sauce, green onions, etc. all add flavor to this easy snack. Any variety of Old El Paso™ Refined Beans will work in this recipe

Crediting:

Grains: 1/2 oz eq.

Meat/ Meat Alternate 0.25 oz eq.



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## Pail Mix

Prep Time  5 min

Start to Finish  5 min

Servings  5

### INGREDIENTS

- 1 cup Cheerios™
- 1 cup Multi Grain Cheerios™
- 1 cup Cheerios™ Veggie Blends
- 1 cup Corn Chex™
- 1 cup Rice Chex™

### DIRECTIONS

1. Combine cereals and serve in individual "pails" or cups.

Tip: Add whole grain pretzels, whole grain animal crackers and/or dried fruit pieces to create a variety of Pail Mixes

Crediting:  
Grains: 1 oz eq.



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