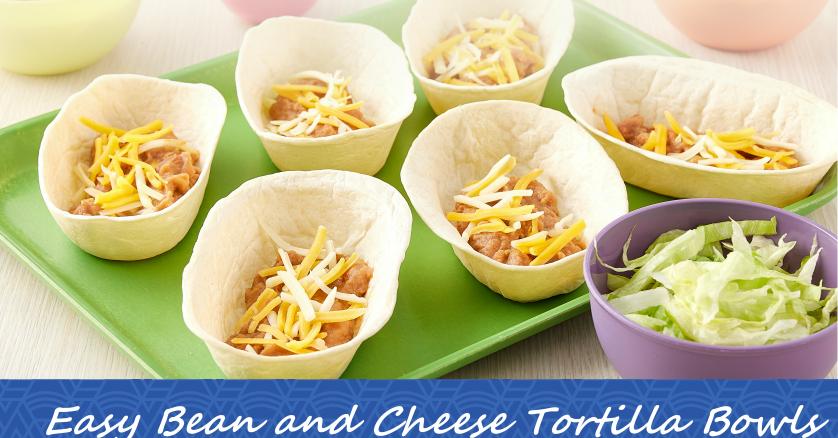
Make a snack-size version of your favorite bean and cheese burrito with these easy tortilla bowls. Be sure to add your favorite toppings to make each bite extra delcious.



Prep Time $\binom{15}{min}$

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.









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

DIRECTIONS

Start to Finish (5)

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

Servings 🏢 5

Crediting: Grains: 1 oz eq.



