

Taste of Home



Bean & Bacon Griddle Burritos

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These griddle burritos with bacon and veggies make an awesome hand-held meal. I use fresh pico de gallo when I can, but a jar of salsa works if that's what you've got. —Stacy Mullens, Gresham, Oregon

TOTAL TIME: Prep/Total Time: 20 min.

YIELD: 4 servings.

Ingredients

1 can (16 ounces) fat-free refried beans

1/2 cup salsa, divided

4 flour tortillas (8 inches)

1/2 cup crumbled Cotija cheese or shredded Monterey Jack cheese

3 bacon strips, cooked and coarsely chopped

2 cups shredded lettuce

Directions

1. In a small bowl, mix beans and 1/4 cup salsa until blended. Place tortillas on a griddle; cook over medium heat 1 minute, then turn over. Place bean mixture, cheese and bacon onto centers of tortillas; cook until tortillas begin to crisp, 1-2 minutes longer.

2. Remove from griddle; immediately top with lettuce and remaining salsa. To serve, fold bottom and sides of tortilla over filling.

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