

CALIFORNIA BURRITOS

Adapted from forksmealplanner.com

Serves: 6

Ready In: 30 minutes

ingredients

1 large onion, diced
¼ cup vegetable broth
1 ½ teaspoons chili powder
1 teaspoon ground cumin
¼ teaspoon ground turmeric
⅓ teaspoon cayenne pepper (*optional*)
2 cups frozen organic corn (*yes, we recommend organic!*)
1, 15.5 ounce can black beans, rinsed & drained
1, 15.5 ounce can cannellini beans, rinsed & drained
2 tablespoons [nutritional yeast](#) (*optional*)
Salt, to taste
6 [Angelic Bakehouse wraps](#) (or, whole grain tortillas)

suggested toppings

Avocado, sliced
Salsa
Cilantro
[Vegan Parm](#)

directions

In a large saucepan, cook the onion in vegetable broth over medium heat for 5 minutes or until tender. Stir occasionally and add more broth if onions begin to stick.

Add chili powder, cumin, turmeric and cayenne pepper (if using); cook and stir 1 additional minute. Stir in corn and beans; cook 5 minutes or until heated through, stirring occasionally. Remove from heat. If desired, stir in nutritional yeast. Season with salt.

In a dry non-stick skillet over medium heat, warm tortillas one at a time for 40 seconds or until warm. Cover with damp cloth to keep warm.

Now it's time to dish it up! Add the 'filling' and add your desired toppings. Enjoy!

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