

### **Ingredients**

1.5 c jasmine rice/ or any other rice  
1 13.5 oz can of coconut milk  
½ tsp salt  
16 oz bag black beans or 4 cans of black beans  
1 jar salsa  
2 cups shredded cheese  
~15 burrito shells of your choice

### **Rice Instructions Stovetop**

Add coconut milk and salt to a boiling pot  
Refill the can with water, add to the pot, and bring to a boil  
Add rice  
Turn to low heat and simmer for 15-18 minutes stirring occasionally

### **Slow Cooker Bean instructions/ if not using canned**

16 oz black beans, rinsed and dispose of any rocks  
½ diced onion  
6 cups water  
½ TBSP salt or to your taste  
Optional  
1 TBSP cumin  
½ TBSP chili powder  
½ TBSP paprika  
Cook on high for ~4 hours (cookers will vary on time)

### **Assembly**

Place burrito shell on plate or foil if freezing or eating later  
Spoon 3 heaping TBSP of rice  
Spoon 4-5 TBSP strained black beans  
Add a little salsa ~ 2 TBSP  
Sprinkle with cheese  
Roll the burrito  
Repeat

The Burritos can be wrapped in foil and placed in a freezer bag/ or reuse the burrito shell bag and freeze.  
To reheat:

- A) Set out of the freezer the night before, then heat for 1-2 minutes on each side in the microwave.
- B) Keep them in the fridge for a few days to enjoy!