

BLACK BEAN & BUTTERNUT SQUASH BURRITOS

INGREDIENTS:

- 1 1/2 cups roasted butternut squash
- 1 1/2 cups cooked brown rice
- 1 cup chopped onion
- 2 garlic cloves, minced
- 1 chopped red pepper
- 1 tsp salt
- 2 tsp cumin powder
- 1/4 tsp cayenne pepper
- 1 can black beans, rinsed and drained
- 4 tortillas
- toppings: lettuce, spinach, cheddar cheese, sour cream, cilantro, etc.

DIRECTIONS:

- Cook brown rice according to package directions.
- In a large skillet over medium heat, add oil or butter, onion and garlic. Cook for about 5 minutes.
- Add salt & seasonings. Stir.
- Add red pepper, black beans, and rice. Saute for about 10 minutes over low heat.
- Add butternut squash. Cook for a few minutes until squash is warm.
- Add bean/squash filling to tortillas and top with desired toppings.

Recipe originally from Oh She Glows which can be found [here](#).