

Beefless Burrito

10 mins.
Prep Time

20 mins.
Cook Time

30 mins.
Total Time

Ingredients

Gardein beefless crumbles
Taco seasoning
Salsa
Rice
Burrito sized tortilla
Follow Your Heart Cheddar Style Shreds
Bell Peppers
Yellow Onion
Nutritional Yeast

Instructions

1. Put 1 cup of water into a small saucepan over medium heat. Once boiling, add 1 cup of rice and prepare as stated on the package.
2. Clean and chop one small onion and bell peppers (whichever colors you like... I used a little of red, yellow and orange).
3. In a medium sized skillet, heat a drizzle of oil. Add beefless crumbles to skillet.
4. After crumbles are heated, add taco seasoning. Follow instructions on the packet.
5. In a separate skillet, heat a drizzle of oil. Sautee onion and peppers for a few minutes.
6. Season rice and veggies with seasoning of your choice. I like to add a little lime juice to my rice as well!
7. Build your burrito! Add rice, beefless crumbles, veggies, salsa, a sprinkle of nutritional yeast and vegan cheese to your tortilla. Fold and serve!
8. Have a margarita. You've earned it! =D