



Black Bean Veggie Taquitos

Yields: 12-15 taquitos

Prep time: 10 min

Cook time: 20 min

INGREDIENTS:

- Canned butter spray
- 1 can (15 ounces) of drained black beans
- 1 cup of drained canned corn
- ½ red bell pepper - chopped
- ½ cup cilantro - chopped
- 1 green onion - thinly sliced
- 2 tablespoons of lime juice
- 1 teaspoon of chili powder
- ½ teaspoon of ground cumin
- ½ teaspoon of garlic powder
- ¼ teaspoon of paprika
- Salt & pepper
- 15 corn tortillas (6 inch)
- Lettuce
- [Chantal's Spicy Guacamole \(see recipe\)](#)
- Queso Fresco
- Shredded Mexican blend cheese

TOOLS:

- [Medium Rectangular Baker \(3 ¼ Qt.\)](#)
- [Chantal Ceramic Pouring Bowl \(8 Cup\)](#)





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PROCESS:

1. Pre heat the oven to 425° F and spray the inside of the baker with butter.
2. Mix together beans, corn, chopped bell pepper, cilantro, lime juice, sliced green onions & seasoning in your mixing bowl.
3. Warm up the tortillas first, 2 at a time so that it is easier to roll them.
4. Spoon the bean mixture into the center of a tortilla and sprinkle cheese on top. Then roll it up tightly and place in the baker with the seam side down.
5. Keep doing this until your baker is full of lined up taquitos.
6. Next, be sure to spray your taquitos with the butter so they turn out crispy.
7. Place in the oven for 17-20 minutes.
8. Remove from oven allow to cool.
9. Once cooled, top with [Chantal's Spicy Guacamole](#), queso fresco and whatever other toppings you'd like.

Serve immediately once cooled

Enjoy the party!