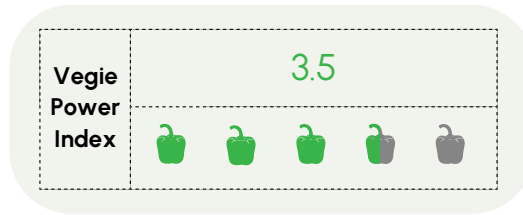


# Bean and Corn Tortilla sandwich



Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Amber	Everyday	Green	Green	Green	Green	Green	Amber

**PREP/COOKING TIME: 15 MINUTES**

**BASED ON: 8 SERVES**

## INGREDIENTS

	SERVES 8	SERVES 16	SERVES 32
Pasta sauce	1 1/2 cups	3 cup	6 cup
Kidney beans, drained and rinsed	400g	800g	1600 g
Corn kernels, canned, drained	420g	840g	1680g
Burrito seasoning mix	35g	70g	140g
Vegetable oil	1 tbsp	2tbsp	4 tbsp
Light tasty cheese, grated	1 cup	2 cups	4 cups
Coriander leaves, chopped	1/2 cup	1 cup	2 cups
Tortillas	8	16	32
Avocado, diced	1 medium	2 medium	4 medium

## METHOD

1. Heat pasta sauce in saucepan on medium heat. Add beans and corn. Stir through burrito seasoning mix and simmer for 2 mins.
2. Heat oil in a large frying pan on medium heat. Cook 1 tortilla for 1 minute, then top with 1/4 each of the cheese and the bean and corn mixture. Top with another tortilla, turn and cook for another 1 min until crisp.
3. Repeat with remaining tortillas and filling. Cut each tortilla stack into quarters, serve two quarters with avocado and coriander.