

Vegetarian Chimichangas

- 1 can pinto beans, rinsed and drained
- 1 can sliced olives
- 7 oz. can Ortega green chiles
- 1 Cup prepared coleslaw mix with carrots
- 1 cup shredded cheddar cheese
- 1 ¾ cups of your favorite salsa
- 12 flour tortillas (you can use whole wheat)
- ¼ cup chopped cilantro
- ¼ cup chopped green onions

1. In large bowl combine beans, olives, chiles, coleslaw, cheese and 1 cup salsa and cilantro.
2. Microwave tortilla for 15 seconds to make it pliable. Fill with 2 Tablespoons bean mixture. Fold sides in and roll up burrito style.
3. Place on cooking sheet sprayed with Pam.
4. Bake at 425 degrees for 20 minutes or until lightly browned.
5. Serve with fat free sour cream, salsa and green onions. Serve with Orange Jicama Salad.