

Recipe Card: Guacamole and Guacamole Black Bean Tortillas

1 pack of tortillas

Brand Name: Kroger Whole Wheat Tortillas 10 Count
Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$1.59

1 can of black beans

Brand Name: Kroger Black Beans
Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$0.85

1 pinch of shredded mozzarella cheese

Brand Name: Kroger Shredded Mozzarella Cheese
Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$2.99

Guacamole:

2 avocados, halved, pitted, and peeled

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$1.50

1 lime, juiced

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$0.25

1/2 tsp of sea salt

Brand Name: McCormick Sea Salt Grinder
Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$3.49

1/2 tsp ground cumin

Brand Name: Kroger Ground Cumin Seed
Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$4.29

1/2 tsp cayenne

Brand Name: Kroger Ground Cayenne Pepper

Nearby Location: Ralphp (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$3.79

1/2 medium-sized onion, diced

Nearby Location: Ralphp (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$0.25

2 Roma tomatoes, seeded and diced

Nearby Location: Ralphp (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$0.29

1 tbsp cilantro, chopped

Nearby Location: Ralphp (915 S Brookhurst St, Anaheim, CA 92804)
Cost: \$0.69

Directions to make the Tortillas

1. Drain black beans from can and put into a bowl.
2. Slice and pit avocado, and empty into a separate bowl from the black beans
3. Slice lime in half and juice it.
4. Dice 1/2 of an onion
5. Seed and dice 2 Roma tomatoes
6. Chop 1 tbsp of cilantro
7. Add all measured out (as stated in recipe) spices, salt, and previously prepared ingredients into one bowl and mix to make the guacamole. DO NOT add the black beans to the guacamole mix!
8. Take a tortilla and smooth the guacamole and black beans from the previous steps onto one side. Feel free to add as much as desired.
9. Sprinkle a pinch of shredded mozzarella cheese over the smoothed-on black beans and guacamole.
10. Fold tortilla over so the mixture overlaps and it sticks, leaving the tortilla closed.
11. Enjoy!