

SPICY BURRITO



Ingredients (makes 6 burritos):

- 6 large tortillas
- 8 oz. package of mushrooms
- 2 bell peppers
- 1 C corn
- 1 head of Romaine lettuce
- 1 package of Soyrizo (soy chorizo)
- vegan mayonnaise
- 2 cloves of garlic
- 2 Tbsp oil
- 1 jalapeño pepper (optional)

Salsa:

- 2 tomatoes
- 1 onion
- A bundle of cilantro

Dice all ingredients. Set aside ¼ of the onion. Mix everything else together. Add salt, black pepper, and lemon juice to taste.

Directions:

1. Prepare the vegetables: chop the mushrooms, bell peppers. Mince the garlic and optional jalapeño pepper.
2. Heat the 2 Tbsp of oil in a medium to large frying pan.
3. Sauté 1 Tbsp of onion, then add garlic and sauté over medium heat until fragrant.
4. Add the mushrooms and sauté.
5. Add the Soyrizo and corn. Cook for roughly 5 minutes over medium heat.
6. Toss in the bell peppers and cook for 1-2 minutes.

7. Heat another pan over medium heat. Warm each tortilla in the pan until the tortilla is hot and lightly blistered.
8. Wrap each tortilla with the soy chorizo mixture, lettuce, salsa, and vegan mayonnaise. The burrito is ready to serve.