

Makes 8 burritos

## Ingredients

- 500g lean beef mince (optional, can be swapped out for refried beans!)
- 400g tin of tomatoes, no added salt
- 400g tin of kidney beans, no added salt
- 2 teaspoons paprika
- 1 teaspoon cumin
- 1 teaspoon chilli powder
- 1 head lettuce, shredded
- 2 tomatoes, diced
- 1 cup reduced fat cheese, grated
- 200g tub of reduced fat Greek yoghurt
- 8 wholemeal tortillas



## Method

1. Heat a non-stick frypan to medium-high heat. Once hot, add mince and cook, stirring, for 5 minutes or until the mince is browned.
2. Add the tins of tomato and kidney beans, and the spices to the pan. Cook for 15-20 minutes, stirring occasionally, or until the mixture has thickened and is heated all the way through.
3. Whilst waiting for mixture to thicken, shred lettuce, dice tomatoes and grate cheese.
4. To make each burrito, add two spoonfuls of the Mexi mix to the centre of each tortilla. Top with lettuce, tomato, cheese and a dollop of yoghurt.

