

Mexican tortillas



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6 tortilla wraps (see recipe [here](#))

For the filling:

500 g cooked kidney beans, drained

7 tablespoons tomato passata (or 3-4 tbsp tomatoes puree diluted in little water)

fresh chili, finely sliced/chili powder (to taste)

$\frac{1}{2}$ iceberg lettuce, chopped

1 bell pepper, finely sliced

4 tomatoes, cubed

1 avocado, finely sliced

1 red onion, finely sliced

salt and pepper, to taste

Heat the tomato passata in a small saucepan. When it begins to boil add the fresh chili/chili powder and the kidney beans and stir. Set aside to cool a little bit.

On each tortilla wrap add a layer of bean mix and spread evenly over the entire surface. Add a little bit of the other vegetables, salt and pepper to taste and roll.