

## **Black Bean Spirals**

By: Created by DrJez LLC Recipe grams: 1016.23g/35.8oz Serves 1 1016.23g/35.8oz per serving



## INGREDIENTS

1 cup	BLACK BEAN, BOILED, NO ADDED SALT
1/2 cup	SOUR CREAM, NONFAT
2 tbsp	GREEN CHILES, CHOPPED
1/8 cup	CORIANDER, RAW (CILANTRO, CHINESE PARSLEY)
2 tsp	CHILI POWDER
1 tbsp	GARLIC, RAW
1 tsp	HOT PEPPER SAUCE, ORIGINAL
1/2 cup	CHICKEN BREAST, BONELESS, ROASTED, MEAT/SKIN
2 tbsp	MAYONNAISE, CANOLA, LIGHT, EGGLESS
1/2 cup	SALSA, VICTORIA
4 tortillas	TORTILLA, CORN, LOWFAT
2 cups	LETTUCE, COS OR ROMAINE, RAW
2 plum-tomatos	TOMATO, RED, RIPE, RAW
1/2 cup	ONION, RAW
2 tbsp	PECAN, DRIED, RAW

Nutrition Facts
Serving Size: 1 serving (1016.2g)
Servings: 1
Amount Per Serving
Calories 1040 Calories from Fat 240
% Daily Value*
Total Fat 27g 40%
Saturated Fat 4g 20%
Trans Fat 0g
Cholesterol 60mg 20%
Sodium 1000mg 40%
Total Carbohydrate 143g 50%
Dietary Fiber 27g 110%
Sugars 20g
Protein 50g
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Vitamin A 190% • Vitamin C 110%
Vitamin A 190% • Vitamin C 110% Calcium 40% • Iron 45%

## DIRECTIONS

Rinse and drain black beans and put 1/2 of them in a food processor to blend. Add in dressing, sour cream, drained chilies, cilantro, chili, garlic and pepper sauce and pulse several times to make a chuncky paste. Spread and cover each tortilla then roll tightly. Put in covered container for a couple of hours then slice in bite size pieces.

Serve over romaine, tomatoes, and onions. Top with salsa.