



## BALEADAS

**SERVINGS 10**

**🕒 PREP TIME 10 MIN**

**COOK TIME 20 MIN**

### INGREDIENTS

- 10 flour tortillas
- 1 lb refried beans , canned
- 10 tablespoons mantequilla (cream)
- 8 oz. Queso duro (or other cheese), grated
- Avocado , sliced (optional)
- Scrambled eggs (optional)
- Chorizo (optional)

### DIRECTIONS

1. Heat flour tortilla on a comal (or griddle) 30 seconds on each side.
2. Lay the tortilla flat on a plate. Spread the refried beans.
3. Sprinkle grated queso duro and add crema.
4. Optionally, add scrambled eggs, avocado and/or chorizo.
5. Fold in half and enjoy.

