Mexi Tortilla Tarts

Grocery List

* 12 Medium Sized Soft Tortillas
* Vegetable Oil
* 1 19 oz Can Black Beans
* Prepared Mexican Rice
* Shredded Monterey Jack Cheese

**Garnish**

* Sour Cream
* Chopped Green Onions
* Prepared Guacamole
* Hot Sauce
* Salsa Verde

Prep Time: 20 Min

Cook Time: 10 Min



1. Preheat oven to 400 Degrees F
2. Brush each muffin tray with vegetable oil, making 12.
3. Using a pizza cutter, trim about an inch all the way around each tortilla. Brush them with vegetable oil on both sides and form them inside of the muffin tray. Bake for approximately 8 mins and remove from oven.
4. In a separate saucepan, add the beans and heat them on low-medium until heated thoroughly.
5. Using a Tablespoon, put 1 scoop of beans into the bottom of each tart.



1. Sprinkle some grated Monterey Jack Cheese and then a scoop of the Mexi rice. Sprinkle with more cheese and put back into the over for 2 or 3 minutes.
2. Garnish with any of the following;

* Chopped Green Onion
* Sour Cream
* Salsa Verde
* Guacamole
* Hot Sauce