**Better Than Chipotle Vegan Burrito**

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*Published*: August 31st 2015

*Description*: What if you could still have vegan nachos? What if there was a nacho recipe that was so healthy, you could eat it everyday, that’s what I’ve created for you!

*Prep Time*: 15 Minutes

*Cook Time*: 30 Minutes

*Total Time*: 45 Minutes

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**Burrito Ingredients**

- Whole Wheat Flour Tortillas
- 2 Cups Brown Rice
- Vegan Refried Pinto Beans
- Red Onion
- Red Pepper
- Lettuce
- Serrano Peppers
- Organic Corn
- Guacamole (or Avocado)
- Cheese Sauce (from the Vegan Nachos link below)
- Pico de Gallo (or Diced Tomatoes)
- Hot Sauce

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**Instructions**

1. Cook the brown rice either in your rice cooker or in a pot.

2. Mix together some of the brown rice and refried beans.

3. Place the brown rice and bean mixture in to the center of the tortilla first. Then pile the rest of the ingredients on top.

4. Wrap the burrito as shown in the video in the link below.

5. Put a non-stick pan on medium to high heat and grill the burrito on both sides for 3-5 minutes or until it is brown and crispy.

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**Full Recipe Link w/ Video**

[www.rawtillwhenever.com/better-than-chipotle-vegan-burrito](http://www.rawtillwhenever.com/better-than-chipotle-vegan-burrito)

**Vegan Nachos Link (for cheese sauce)**