

MANGO SALSA WITH BEAN AND CORN WRAPS

4 servings (4 wraps + salsa)

Ingredients:

Salsa

- 1 cup diced tomatoes
- 2 green chilis, chopped
- 1 teaspoon salt
- 2 ripe mangos, diced
- 1 small red onion, chopped
- 1 tablespoon lime juice

Wraps

- 4 large whole wheat tortillas
- 2 cups shredded cheddar cheese
- 1 can black beans, drained and rinsed
- 1 can corn, drained



Optional Toppings

- Sour cream
- Cilantro

Instructions:

1. Add tomatoes, chilis, and salt to a pot. Stir and cook on medium heat for 10 minutes. Remove from heat and let cool to room temperature.
2. Preheat oven to 350 degrees.
3. In a bowl, add mango, onion, lime juice, and tomato-chili mixture. Stir.
4. Lay out tortillas and add cheese, beans, and corn. Mix together and fold wraps together. Place wraps on wire oven rack in the oven for 10 minutes. Remove from oven and serve wraps with salsa on the side.
5. Top with sour cream and cilantro as desired.