

Slow Cooker Meatless Burrito Pie

Tortillas

Refried Beans

Shredded Cheese

1. Line a slow cooker with tinfoil and spray with non-stick spray.
2. Add a layer of tortillas (oval can take 3-4 or 1-2 for round.)
3. Add a layer of refried beans (the thicker you go the messier it gets.)
4. Add a layer of your favorite shredded cheese.
5. Repeat until you've used up your ingredients.
6. Put the lid on and heat on low for about an hour. Carefully lift tinfoil out of slow cooker, wait five minutes, slice and serve.



NOTES:

- I didn't include specific amounts because it's completely subjective depending on your slow cooker. Using a round cooker, 5 tortilla's, 2 14 oz. cans of beans, and a 2 cup bag of cheese is my average that fed 4 of us with corn and salad as sides. When I made it in an oval slow cooker 12-15 tortillas, a 4lb bag of pre-pressure cooked beans, and a bag and a half of the shredded cheese.
- I've used a ton of different kinds of tortillas: corn, white corn, flour, thick, thin, and it always cooks perfectly and tastes delicious.
- If you find refried beans bland, add a sprinkle of taco seasoning, cumin & coriander or make your own (recipe on next page).
- I've also reduced the beans a little and added 1lb of cooked shredded chicken or ground beef seasoned with homemade taco seasoning in a layer above the beans or added them in the beans.

