

## Bean Picadillo Tortillas



### Ingredients

- 6 (6 or 8-inch) corn tortillas or Old El Paso® Flour Tortillas for Soft Tacos & Fajitas

#### PICADILLO

- 2 tablespoons margarine or butter  
 1/2 cup finely chopped onion  
 1 (15.5-oz.) can Green Giant® Light Red Kidney Beans, drained, slightly mashed  
 1 (15.5-oz.) can Green Giant® Pinto Beans, drained, slightly mashed  
 1/2 cup Old El Paso® Salsa  
 1 teaspoon chili powder  
 1/4 teaspoon cumin  
 Dash cinnamon  
 1/4 cup raisins

#### SALSA

- 1 1/2 cups Old El Paso® Salsa  
 1 cup Green Giant® Niblets® Frozen Corn, thawed, drained

#### GARNISH

- 6 pitted ripe olives, sliced  
 1 tomato, cut into 6 wedges

Heat oven to 350 F. Wrap tortillas in foil; heat at 350 F. for 15 minutes. Meanwhile, melt margarine in large skillet over medium heat. Add onion; cook and stir until tender, about 5 minutes. Stir in all remaining picadillo ingredients. Bring to a boil. Reduce heat to low; cover and simmer 12 minutes or until thoroughly heated, stirring occasionally.

In small saucepan, combine salsa ingredients; bring to a boil. Reduce heat to low; cover and simmer 10 minutes or until thoroughly heated, stirring occasionally.

To serve, spread 1/2 cup hot picadillo on each tortilla to within 1 inch of edges; roll up, enclosing filling. Top with hot salsa mixture. Garnish with sliced ripe olives and tomato wedges.

6 tortillas