

taco bell black bean burrito nutrition

taco bell black bean burrito nutrition is an essential topic for those seeking a flavorful yet nutritious fast-food option. The Black Bean Burrito at Taco Bell offers a plant-based alternative packed with protein, fiber, and essential vitamins. Understanding the nutritional content helps consumers make informed decisions about their diet, whether aiming for weight management, increased protein intake, or balanced macronutrients. This article explores the detailed nutrition facts of the Taco Bell Black Bean Burrito, including calories, macronutrients, vitamins, and minerals. It also examines how this menu item fits into various dietary preferences and restrictions. Additionally, insights into customization options and comparisons with other Taco Bell offerings provide a comprehensive view of this popular choice. The following sections will cover these aspects in depth to assist in evaluating the burrito's place in a healthy eating plan.

- Nutritional Breakdown of Taco Bell Black Bean Burrito
- Macronutrients: Protein, Carbohydrates, and Fats
- Vitamins and Minerals Content
- Dietary Considerations and Suitability
- Customization Options for Healthier Choices
- Comparison with Other Taco Bell Burritos

Nutritional Breakdown of Taco Bell Black Bean Burrito

The Taco Bell Black Bean Burrito is a popular menu item that combines black beans, rice, cheese, and a blend of spices wrapped in a warm flour tortilla. This section provides a detailed overview of the nutritional components found in a standard Black Bean Burrito, focusing on calories, macronutrient distribution, and key nutritional values.

Caloric Content

A standard Taco Bell Black Bean Burrito contains approximately 380 calories. This calorie count makes it a moderate option for those looking for a fulfilling meal without excessive energy intake. The calorie content stems from a combination of carbohydrates, protein, and fat present in the ingredients.

Serving Size and Ingredients

The typical serving size of the Black Bean Burrito is one burrito, which includes seasoned black beans, steamed white rice, shredded cheddar cheese, creamy chipotle sauce, red sauce, and a warm flour

tortilla. Each ingredient contributes to the overall nutritional profile, impacting calorie count and nutrient density.

Macronutrients: Protein, Carbohydrates, and Fats

Analyzing the macronutrient profile of the Taco Bell Black Bean Burrito is crucial for understanding its role in a balanced diet. This section highlights the amounts of protein, carbohydrates, and fats, explaining their nutritional significance.

Protein Content

The Black Bean Burrito provides approximately 13 grams of protein per serving. The primary protein source is black beans, which are a plant-based protein offering essential amino acids. Protein is vital for muscle repair, immune function, and satiety.

Carbohydrates and Fiber

With around 61 grams of carbohydrates, the burrito serves as a significant energy source. Included in this total are about 9 grams of dietary fiber, primarily from black beans and rice. Fiber promotes digestive health, aids in blood sugar regulation, and enhances feelings of fullness.

Fat Content

The total fat content in the Black Bean Burrito is roughly 8 grams, including saturated fat from cheese and sauce. Fat contributes to the absorption of fat-soluble vitamins and provides long-lasting energy. However, moderation is essential to maintain heart health.

Vitamins and Minerals Content

Beyond macronutrients, the Taco Bell Black Bean Burrito supplies various micronutrients important for overall health. This section outlines the vitamin and mineral content present in the burrito.

Key Vitamins

The burrito contains vitamins such as vitamin A and vitamin C, both of which support immune function and skin health. Vitamin A, derived from the cheese and sauces, helps maintain vision and cellular communication, while vitamin C, present in the red sauce, acts as an antioxidant.

Essential Minerals

Important minerals found include calcium, iron, and potassium. Calcium, primarily from cheese, is

essential for bone health. Iron, abundant in black beans, supports oxygen transport in the blood, and potassium aids in maintaining fluid balance and muscle contractions.

Dietary Considerations and Suitability

The Taco Bell Black Bean Burrito appeals to various dietary needs. This section discusses its suitability for different diets and potential allergens.

Vegetarian and Vegan Considerations

As it contains black beans and rice, the burrito is naturally vegetarian. However, the standard recipe includes cheese and creamy chipotle sauce, which are dairy-based. For vegan consumers, these components can be omitted or substituted with vegan alternatives available at some Taco Bell locations.

Allergens and Sensitivities

The burrito contains common allergens such as dairy and gluten from the flour tortilla. Those with lactose intolerance or gluten sensitivity should exercise caution or request modifications. Additionally, the presence of soy and other additives in sauces may affect individuals with specific sensitivities.

Customization Options for Healthier Choices

Taco Bell offers several customization options that can enhance the nutritional profile of the Black Bean Burrito. These adjustments can reduce calories, fats, or allergens and increase nutrient density.

- Requesting no cheese or sauce to lower saturated fat and calories
- Choosing a whole wheat or low-carb tortilla when available
- Adding extra black beans or vegetables to increase fiber and vitamins
- Opting for mild salsa instead of creamy sauces to reduce fat content
- Substituting rice with extra beans for higher protein intake

Impact of Customizations on Nutrition

By implementing these changes, consumers can tailor the Taco Bell Black Bean Burrito to better fit dietary goals such as weight loss, heart health, or plant-based eating. Customization allows for enhanced control over macronutrient ratios and micronutrient intake while maintaining flavor.

Comparison with Other Taco Bell Burritos

Evaluating the Black Bean Burrito alongside other Taco Bell burritos provides context for its nutritional value and suitability for different preferences.

Black Bean Burrito vs. Beef Burrito

The Black Bean Burrito generally contains fewer calories and saturated fats compared to beef-based burritos. It is higher in dietary fiber and offers a plant-based protein source, making it a more heart-healthy option.

Black Bean Burrito vs. Chicken Burrito

Compared to chicken burritos, the Black Bean Burrito has similar calorie content but differs in protein source and fiber amount. The black beans contribute more fiber, while chicken provides a complete animal protein.

Health Implications of Choosing the Black Bean Burrito

For individuals seeking to reduce meat consumption or increase fiber intake, the Black Bean Burrito is a favorable choice. Its balanced macronutrient profile supports sustained energy and digestive health while aligning with vegetarian or flexitarian diets.

Frequently Asked Questions

What are the main nutritional components of a Taco Bell Black Bean Burrito?

A Taco Bell Black Bean Burrito typically contains calories, protein, carbohydrates, fiber, fat, and sodium, with black beans as the primary protein and fiber source.

How many calories are in a Taco Bell Black Bean Burrito?

A Taco Bell Black Bean Burrito contains approximately 370 calories.

Is the Taco Bell Black Bean Burrito a good source of protein?

Yes, the Black Bean Burrito provides about 13 grams of protein, mainly from black beans and cheese.

How much fiber does the Taco Bell Black Bean Burrito contain?

The Black Bean Burrito contains around 10 grams of dietary fiber, making it a good choice for fiber

intake.

What is the fat content in a Taco Bell Black Bean Burrito?

The burrito has approximately 9 grams of fat, including some saturated fat from cheese and sour cream.

Is the Taco Bell Black Bean Burrito suitable for vegetarians?

Yes, the Taco Bell Black Bean Burrito is vegetarian-friendly as it contains no meat and includes black beans, cheese, and other vegetarian ingredients.

How much sodium is in a Taco Bell Black Bean Burrito?

A Taco Bell Black Bean Burrito contains about 860 milligrams of sodium.

Can the Taco Bell Black Bean Burrito fit into a low-carb diet?

The Black Bean Burrito has around 58 grams of carbohydrates, which may be high for strict low-carb diets.

Are there any gluten-free options related to the Taco Bell Black Bean Burrito?

The standard Black Bean Burrito contains a flour tortilla which is not gluten-free, but Taco Bell offers some gluten-free menu items upon request.

How can I make the Taco Bell Black Bean Burrito healthier?

To make it healthier, you can customize your order by removing sour cream and cheese, opting for no added sauce, or choosing a fresco style to reduce calories and fat.

Additional Resources

1. The Nutritional Breakdown of Taco Bell's Black Bean Burrito

This book provides a detailed analysis of the ingredients and nutritional content of Taco Bell's popular black bean burrito. Readers will learn about calories, macronutrients, vitamins, and minerals present in the burrito. It also discusses how this menu item fits into various dietary needs and lifestyles.

2. Healthy Fast Food Choices: A Guide to Taco Bell's Menu

Exploring the nutritional values of several Taco Bell items, this guide focuses on making healthier choices while dining at fast food restaurants. The black bean burrito is highlighted as a nutritious option, with tips on customizing it to boost protein or reduce sodium. The book also includes comparisons with other fast food offerings.

3. Black Beans and Beyond: The Science of Nutrient-Rich Fast Food

This book delves into the health benefits of black beans as featured in fast food items like Taco Bell's black bean burrito. It explains the role of fiber, protein, and antioxidants in promoting health. Readers

will find insights into how fast food can be part of a balanced diet.

4. Fast Food Nutrition Made Simple: Understanding Your Burrito

A straightforward guide for consumers seeking to understand the nutrition labels and ingredient lists of fast food items, including the Taco Bell black bean burrito. The book breaks down complex nutritional information into easy-to-understand language. It also offers practical advice for making informed dining choices.

5. The Plant-Based Fast Food Revolution: Taco Bell's Black Bean Burrito

Focusing on plant-based options in fast food, this book highlights Taco Bell's black bean burrito as a tasty and nutritious meatless meal. It examines the environmental and health benefits of choosing plant-based fast food items. Recipes and customization ideas are included to enhance the burrito's nutritional profile.

6. Calorie Counting at Taco Bell: What's in Your Black Bean Burrito?

This book serves as a calorie guide for Taco Bell enthusiasts, with a special focus on the black bean burrito. It details calorie content, fat, carbohydrates, and protein values, helping readers manage their daily intake. Suggestions for pairing the burrito with other menu items for balanced meals are also discussed.

7. Fiber and Fast Food: The Black Bean Burrito Advantage

Highlighting the importance of dietary fiber, this book explores how Taco Bell's black bean burrito provides a convenient source of fiber in fast food dining. It covers the health benefits of fiber, including digestion and heart health. The book encourages readers to consider fiber content when choosing fast food.

8. Customizing Your Taco Bell Order: Nutrition Tips for the Black Bean Burrito

This practical guide helps readers modify their Taco Bell black bean burrito to better meet their nutritional goals. It includes advice on ingredient substitutions, portion control, and balancing macronutrients. The book is ideal for those who want to enjoy fast food while maintaining a healthy diet.

9. Fast Food and Fitness: Integrating Taco Bell's Black Bean Burrito into Your Diet

This book discusses how fast food, including Taco Bell's black bean burrito, can fit into an active lifestyle and fitness regimen. It offers strategies for portion control, timing meals around workouts, and balancing nutrients. The book promotes a realistic approach to nutrition without giving up convenience.

Taco Bell Black Bean Burrito Nutrition

Find other PDF articles:

<https://admin.nordenson.com/archive-library-705/pdf?dataid=apO46-3352&title=tarot-questions-to-a-sk-about-yourself.pdf>

taco bell black bean burrito nutrition: *The Campbell Plan* Thomas Campbell, 2015-03-24 In 2005, T. Colin Campbell, PhD, and Thomas Campbell, MD, co-authored *The China Study*. In it, they

detailed the groundbreaking research results showing that a whole-food, plant-based diet has the potential to prevent and reverse many chronic diseases. The China Study became a worldwide phenomenon, selling more than a million copies and inspiring countless readers to reinvigorate their health by making better food choices. Now *The Campbell Plan*, by Thomas Campbell, MD, goes beyond the why and shows you how to make the transition--and enjoy the journey--with practical guidance and a simple plan to make a whole-food, plant-based lifestyle easy and sustainable. The Campbell Plan is full of cutting-edge nutritional research that fans of *The China Study* have come to expect. Dr. Campbell addresses the most contentious questions: Is soy healthy? Should you eat gluten? Do you need to eat organic? Should you eat fish? Is GMO dangerous? How should you feed your kids? Just as important, you will learn the behavioral principles to succeed in your journey, as well as what to stock in the kitchen, how to read labels and shop, and how to navigate social and eating-out situations. Included are more than 55 delicious and easy recipes from favorite recipe sources and a 2-week menu plan. Whether you wish to lose weight, reverse disease, or just have the best health of your lives, *The Campbell Plan* provides the step-by-step guidance to achieve their goals. This combination of practical tools, along with the research-based evidence of *The China Study*, will change people's lives for generations to come.

taco bell black bean burrito nutrition: FoodReview , 1994

taco bell black bean burrito nutrition: The China Study Solution Thomas Campbell, 2016-05-03 In 2005, T. Colin Campbell, PhD, and Thomas Campbell, MD, co-authored *The China Study*, in which they detailed the groundbreaking research results showing that a whole-food, plant-based diet has the potential to prevent and reverse many chronic diseases. The China Study became a worldwide phenomenon, selling more than a million copies and inspiring countless readers to reinvigorate their health by making better food choices. In *The China Study Solution*, Dr. Thomas Campbell, goes beyond why and shows you how to make the transition—and enjoy the journey—with practical guidance and a simple plan to make a whole-food, plant-based lifestyle easy and sustainable. The China Study Solution tackles the most contentious questions: Is soy healthy? Should you eat gluten? Do you need to eat organic? Should you eat fish? Is GMO dangerous? How should you feed your kids? With more than 50 easy recipes and a 2-week menu plan, *The China Study Solution* breaks down cutting-edge nutritional research into easy-to-follow instructions on what behavioral principles are needed to succeed in your journey, what to stock in your pantry, how to read labels and shop, and how to navigate social and eating-out situations. Whether you wish to lose weight, reverse disease, or enjoy the best health of your life, *The China Study Solution* provides step-by-step guidance to help you achieve your goals.

taco bell black bean burrito nutrition: ,

taco bell black bean burrito nutrition: Therapeutic Nutrition Eileen Behan, 2006 This reference provides essential information on therapeutic nutrition and contains 135 patient education handouts that health care providers can reproduce and give to patients. Included within the handouts are ones on recommended dietary allowances, the latest food pyramid, prediabetes, glycemic index, mercury and fish safety, food allergy, and 16 specific diets for medical conditions. Each patient education handout is prefaced by an overview that offers guidelines on nutritional interventions and patient education. The book also includes discussions on nutritional controversies and eating disorders and a list of additional resources. The spiral binding and flip-chart format enable health care providers to find and reproduce patient handouts quickly.

taco bell black bean burrito nutrition: National Food Review , 1994

taco bell black bean burrito nutrition: 400 Calorie Fix Liz Vaccariello, Mindy Hermann, Editors of Prevention, 2010-12-21 The latest research shows that controlling calories is consistently the most successful weight loss method. Of course, counting calories is nothing new. But only 15 percent of us know how many calories we should eat to maintain a healthy weight. Most of us don't know how many calories are in the foods we eat. And most of us don't really want to have to count calories. Now from *Flat Belly Diet!* author Liz Vaccariello comes *400 Calorie Fix*, which makes it easy to spot and control calories. *400 Calorie Fix* has no banned ingredients, no magic foods, and no

complicated rules. You'll learn how to eat with the 400 calorie lens—the essential tool they need to assess portion sizes for all types of food at a glance. The book makes calorie control easy and delicious with 400 tasty 400-calorie recipes, quick-fix (nocook) meals, and options that make it easy to dine out, whether you're chowing down on a fast-food burger or hosting a family cookout.

taco bell black bean burrito nutrition: Shrink Your Female Fat Zones Denise Austin, 2003-08-02 In as little as 10 minutes a day, you can ... Shrink Your Female Fat Zones! What's a female fat zone? Maybe it's that part of your body that popped out after you had a baby or dropped after you turned 40. It's that area you may try to hide in baggy shirts or pants, the spot where things bind or rub or just stick out the wrong way. If you have a fat zone, fitness and weight-loss expert Denise Austin has designed a program just for you. In just 6 weeks, you'll get the slimmer thighs, trimmer hips, and flatter belly that you've dreamed of. You'll lose up to 2 pounds a week, and wherever you used to pinch your share of inches, you'll be smaller, firmer, and more defined. Denise designed these targeted programs by zeroing in on the most effective diet and exercise tricks to shrink her own trouble spots. Now she's sharing her tips with you! As you learn Denise's secrets, you will: * Remodel your body and rev up your metabolism in as little as 10 minutes a day * Zip through fun, fast workouts that trim and tone trouble areas * Savor 6 weeks of mouthwatering menu plans, developed by a top nutritionist * Try dozens of Denise's favorite family recipes and quick cooking hints, with shopping lists that make prep time a snap * Track your progress in a motivating, specialized journal * Check out before and after photos of women who've seen amazing, rapid results Say goodbye to your female fat zones-- forever!

taco bell black bean burrito nutrition: Tell Me what to Eat If I Have Irritable Bowel Syndrome Elaine Magee, 2008-10-01 Discusses the causes, treatments, and dietary implications of irritable bowel syndrome, in an edition that contains updates on the possible hormonal and pharmacological causes of the condition as well as recipes and shopping tips.

taco bell black bean burrito nutrition: Macro Diet For Dummies Malia Frey, 2024-01-24 Lose weight, build lean muscle, and boost daily energy levels without giving up your favorite foods. Macro Diet For Dummies teaches you everything you need to know to master the popular meal plan that has helped athletes, celebrities, and people just like you build lean muscle and lose fat for good. On the macro diet, you track macronutrients instead of calories, so you know you're giving your body the correct balance of daily nutrients to feel energized, strong, and healthy. And the great thing is that, as long as you balance your macros and meet your daily goals, you can eat whatever you want. You'll reach your weight and health goals without feeling deprived of your favorite foods. Macro Diet For Dummies is a jargon-free guide that provides all the tips and tools you need to develop your own macro-based dietary plan and maintain it for life. Learn to find the best macro balance for you and prep delicious and satisfying meals that will help you get where you want to be. Read about macronutrients and why they're so important for weight loss, better body composition, and optimal health Learn how to determine the macro balance that works best for your body and how to calculate the precise amount of carbs, protein, and fat that you need each day Use free tracking tools to monitor your daily intake and keep your program going strong Get 30+ delicious recipes that will put you on the path to macro success Thanks to this easy-to-follow Dummies guide, you can lose weight, make your fitness goals easier to reach, and lead a healthier life.

taco bell black bean burrito nutrition: The Woman's Day Guide to Lasting Weight Loss Kathy Keenan Isoldi, 2006-11 Created by registered dietician, Kathy Keenan Isoldi, and the editors of Woman's Day, this is an expanded version of the most popular and successful weight-loss plan that Woman's Day has ever published. The 10 easy steps will give you all the knowledge and tools you need to achieve your weight-loss goals, and maintain them! Women face unique challenges while trying to achieve a healthier weight and lifestyle. Whether you're trying to get back to your pre-pregnancy weight or shed those pesky last 10 pounds, you'll find support and guidance within the pages of this book. The Woman's Day Guide to Lasting Weight Loss offers a friendly plan that you can incorporate into your busy life. Practical tips and trouble-shooting charts will help you navigate around the many obstacles women face while trying to eat healthier, increase physical

activity and improve health. Nutrient-packed, easy-to-prepare recipes, daily menu plans, worksheets and best food choice lists will help you set yourself up for success. Follow the 10 steps outlined in the book and explore how wonderful it feels to eat well, lose weight, improve your energy level, and feel great everyday.

taco bell black bean burrito nutrition: The Development, Implementation, and Evaluation of a Nutrition Education Video for Adolescent Hispanic Females Avtar Kaur Nijjer, 2002

taco bell black bean burrito nutrition: *Human Biology* Daniel D. Chiras, 2013

taco bell black bean burrito nutrition: The American Journal of Clinical Nutrition , 1983

taco bell black bean burrito nutrition: Consumers Index to Product Evaluations and Information Sources , 2000

taco bell black bean burrito nutrition: Food Review , 1994

taco bell black bean burrito nutrition: Medical and Health Annual Ellen Bernstein, 1994

taco bell black bean burrito nutrition: Nutrition and Diet Therapy Peggy Stanfield, Yiu H. Hui, 2009-06-17 Nutrition and Diet Therapy: Self-Instructional Approaches covers the fundamentals of basic nutrition, and then nutrition as therapy, in both adults and children. It is designed to work as a traditional text or a self-instructional text that allows for distance-learning and self-paced instruction. Progress checks throughout each chapter and chapter post-tests help students to evaluate their comprehension of key information. The Fifth Edition has been completely revised and updated to include My Pyramid and corresponding DRIs and all of the all figures and tables have been revised. Accompanied by A Comprehensive Companion Web site

taco bell black bean burrito nutrition: The Real Food Dietitians: The Real Food Table Jessica Beacom, Stacie Hassing, 2023-03-07 NATIONAL BESTSELLER Easy and gluten-free, grain-free, and dairy-free meals for every night of the week. Comfort food that is actually healthy and easy to make sounds almost too good to be true. But now, with The Real Food Dietitians: The Real Food Table, you can make recipes which are gluten-free, grain-free, dairy-free, and more without sacrificing any of the flavors you love. As busy moms, authors Jessica Beacom and Stacie Hassing, both Registered Dietitians, know how challenging it can be to get dinner on the table on a busy weeknight, much less a meal that helps you feel better inside and out by accommodating food allergies, sensitivities, and fighting inflammation. That's why they wrote The Real Food Dietitians: The Real Food Table, to help you make mealtime a delicious, easy, and healthy experience! This cookbook delivers more than 100 recipes for all meals of the day, including: -Entrées like the Easier-than-Ever Slow Cooker Baby Back Ribs and Buffalo Chicken Stuffed Spaghetti Squash -Snacks like Sticky Teriyaki Chicken Wings and Baked Sweet Potato Fries with Chipotle-Lime Aioli, -Healthy desserts like the gluten- and dairy-free Peanut Butter Swirl Brownies -Recipes for quick and easy pantry essentials, like the Quick Pickled Carrots or Cucumbers and Honey Mustard Dressing -And more—this cookbook has it all! The Real Food Dietitians: The Real Food Table is full of simple and family-friendly recipes with accessible and budget-friendly ingredient lists, so you can put healthy and delicious dinners on the table without spending hours in the kitchen.

taco bell black bean burrito nutrition: Official Gazette of the United States Patent and Trademark Office , 1998

Related to taco bell black bean burrito nutrition

31 Best Taco Recipes & Ideas - Food Network You'll find something for everyone with these recipes: authentic birria tacos, Tex-Mex tacos made with ground beef and more

All American Beef Taco Recipe | Alton Brown | Food Network Make Alton Brown's All-American Beef Taco recipe from Food Network, seasoned with his secret Taco Potion #19, a melange of chili powder, cumin and other spices

Taco Recipes - Food Network 2 days ago Taco Recipes for a Mexican Fiesta 18 Photos Make classic Mexican tacos and new takes on the crunchy favorites. Fill them with pork, shrimp, fried fish and more

TacosBurrito - peace 64
Taco Burrito
Taco- TACO TACOMICHOCAN
CARNITAS
taco- Trump Always Chickens OutTACO
winwinwin can't stop winning taco

Taco Burrito

Taco - TACO TACO

Michoacan TACO CARNITAS

taco - Trump Always Chickens Out TACO

winwinwin can't stop winning taco

25 Delicious Chicken Taco Recipes for Busy Weeknights From shredded and spicy to zesty and grilled, there's a chicken taco recipe ready to make taco night the best night of the week
Smash Tacos Recipe | Ree Drummond | Food Network Ree likes to serve burgers and tacos when there's a big game on TV. With smash tacos, she's combined the two into one delicious recipe. The tacos and the fixins are all set out in an

16 Street Taco Recipes You've Got To Try - Food Network These street taco recipes from Food Network bring bold flavor with simple toppings (and major taco truck energy) to your kitchen, any night of the week

Taco Potato Casserole - Food Network Kitchen Top with the diced tomatoes and green chiles, taco seasoning and scallion whites. Scatter the processed cheese cubes over top. Bake until the ground beef is cooked through, about 45

Related to taco bell black bean burrito nutrition

Taco Bell's Burrito Supreme Vs Bean Burrito: What's The Actual Difference? (Yahoo4mon) A bag of Taco Bell food sitting on the seat of a car - Colleen Michaels/Shutterstock Taco Bell's classic bean burrito is a pretty simple handheld affair of refried beans, shredded cheddar, diced

Taco Bell's Burrito Supreme Vs Bean Burrito: What's The Actual Difference? (Yahoo4mon) A bag of Taco Bell food sitting on the seat of a car - Colleen Michaels/Shutterstock Taco Bell's classic bean burrito is a pretty simple handheld affair of refried beans, shredded cheddar, diced

Taco Bell's Burrito Supreme Vs Bean Burrito: What's The Actual Difference? (Hosted on MSN4mon) Taco Bell's classic bean burrito is a pretty simple handheld affair of refried beans, shredded cheddar, diced onions, and red sauce, all wrapped up in a soft flour tortilla. It's a menu staple thanks

Taco Bell's Burrito Supreme Vs Bean Burrito: What's The Actual Difference? (Hosted on MSN4mon) Taco Bell's classic bean burrito is a pretty simple handheld affair of refried beans, shredded cheddar, diced onions, and red sauce, all wrapped up in a soft flour tortilla. It's a menu staple thanks

Back to Home: <https://admin.nordenson.com>