



BLACK BEAN AND MANGO WRAPS

WITH AVOCADO AND PESTO AIOLI

FAST. EASY. FRESH.

1. Start by prepping your ingredients. Thinly slice the **green onion**. Peel the **mango** and slice it into strips. Peel and core the **avocado** and slice it as well. Very thinly slice the **basil leaves**. Drain and rinse the **black beans**.

2. Heat the **olive oil** in a pan over medium heat. Add the **green onion** and cook for 1 minute, just until they begin to soften. Then add your **black beans** and ½ tsp. **sea salt**. Cook, while smashing the beans slightly, until most of the moisture has evaporated. Remove from heat.

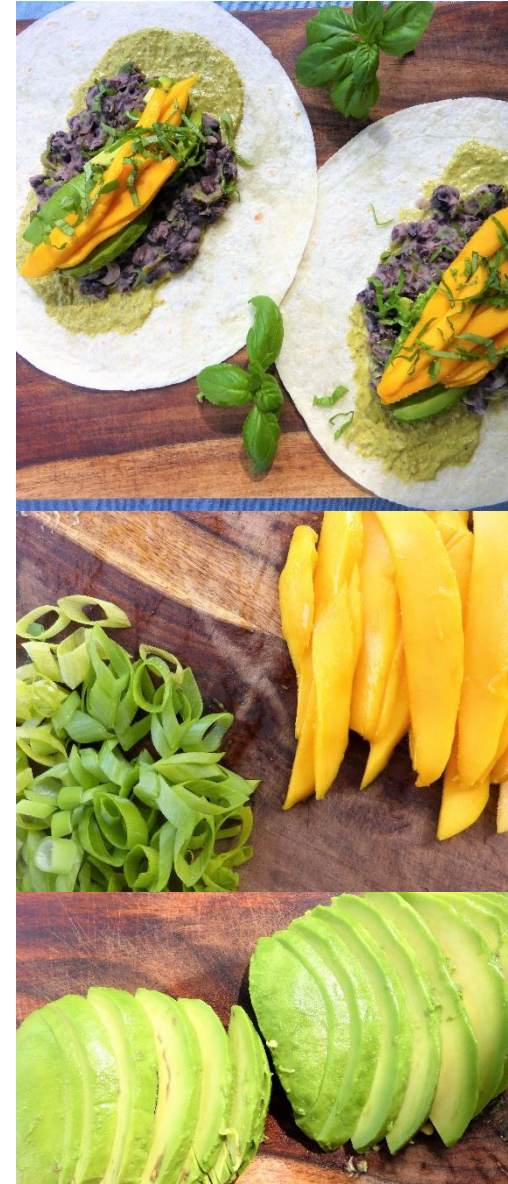
3. Next, make your pesto aioli. Combine the **pesto** and **mayonnaise** in a bowl and mix together.

4. Spread the pesto aioli evenly onto each **tortilla**.

5. To serve, spoon the **black beans** onto your tortillas, add the sliced **mango** and **avocado**, and top with the fresh **basil**. Season with **salt** and **pepper** to taste. Serve alongside the remaining **mango** slices. Enjoy!

Ingredients (2 Person Serving – 830 Calories Per Serving)

| | | | |
|-----------------------|--------------|-----------------|----------|
| Whole Wheat Tortillas | 2 Large | Pesto | 1 Tbsp. |
| Mango | 1 | Mayonnaise | 2 Tbsp. |
| Avocado | 1 | Basil Leaves | 5-6 |
| Olive Oil | 1 Tbsp. | Salt and Pepper | To Taste |
| Green Onion | 1 Stalk | | |
| Black Beans | 1 398 ml Can | | |



20 Minute
Cook
Time!