

# Go'Bonzo's® & Broccoli Burritos



***Makes 6 to 8 Vegan Burritos***

## **Ingredients:**

- 1 large yellow onion
- 1 medium red bell pepper, seeded
- 1 large broccoli crown (10 to 12 ounces)
- 3 cups Go'Bonzo's® ~ Roasted & Flavored Chickpeas (
  - Try in any of the savory flavors: Spicy Nacho, Cool Ranch, Lightly Salted, Chili Citrus or It's Pizza)
- 3 tablespoons olive oil
- 1 to 2 tablespoons low-sodium soy sauce
- 2 teaspoons chili powder, or more as needed
- 1 teaspoon ground cumin, or more as needed
- 1 teaspoon mild smoked paprika (pimenton), or more as needed
- 1/2 teaspoon ground coriander (may substitute more ground cumin)
- Freshly ground black pepper or ground cayenne pepper, or more as needed
- 4 cloves garlic, minced
- 6 to 8 burrito-size flour tortillas
- 2 limes
- Baby spinach leaves, for optional garnish
- Sliced avocado, for optional garnish
- Chopped cilantro, for optional garnish
- Fire-roasted salsa, for optional garnish

## **Directions:**

Preheat the oven to 425 degrees. Have a large rimmed baking sheet at hand.

Chop the onion, red bell pepper and broccoli into chickpea-size pieces, placing them in a bowl as you work. Add the oil, soy sauce (to taste), chili powder, cumin, smoked paprika and coriander, tossing gently to incorporate. Season with black or cayenne pepper to taste.

Spread the mixture evenly on the baking sheet. Roast for 20 minutes, and then stir in the garlic. Return to the oven and roast for 15 minutes. With about 5 minutes of oven time left, you can wrap the stack of 6 to 8 tortillas in aluminum foil and place them in the oven to warm through.

Add Go'Bonzo's® to the roasted vegetable mixture. Squeeze the juice from one half of a lime evenly over the roasted vegetables. Taste, and adjust the seasoning as needed.

Lay the warm tortillas on a work surface. Divide the vegetable mixture evenly among them, spooning a pile at the center of each tortilla. Add some or all of the optional garnishes before you fold the burrito, tucking in the open ends as you go.

Serve right away, with wedges of the remaining limes.