

EDIBLE HIBISCUS : HOT BEANS n RICE WRAP



INGREDIENTS:

- One 8-9in skillet per serving
- 1 7in diameter [Edible Hibiscus](#) leaf per serving
- A small portion cooked brown rice
- A small portion refried beans or black beans
- 1 thinly sliced green onion
- 1 Tablespoon premium butter



PREPARATION:

- Gently wash a 7in Edible Hibiscus leaf and heat your favorite butter or oil in a skillet.



- Place the leaf in the skillet, sauté for 1 or 2 minutes on each side, and remove to a plate.



- Place a small mound of cooked brown rice sprinkled with a little ground Chipotle and a spoonful of cooked black beans or refried beans on it and sprinkle chopped green onions and cilantro on top.



- Serve open face or lift the three leaf lobes up against the filling and press gently into the filling to hold them in place.