



Black Bean Enchiladas



Ingredients

- 1 teaspoon of olive oil
- 3/4 yellow onion, diced small
- 1/2 bell pepper, seeded and diced small
- 2 16-oz cans black beans, drained and rinsed
- 1 1/2 cups frozen corn
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 3 tablespoons of lime juice
- 1/2 cup of cilantro, loosely packed
- 1 cup favorite cheese (used twice)
- 1 16-oz jar of salsa
- 1 16-oz jar of taco sauce
- 18 corn tortillas

Directions

1. Preheat the oven to 400°F
2. Dice the onion and pepper.
3. In a saucepan on medium heat, saute the onion in olive oil for about 4 minutes. Add small amount of water if needed.
4. In a large bowl, mix beans, corn, chili powder, cumin, lime juice, cilantro, half the cheese, onions and green peppers.
5. Cover the bottom of your casserole dish with salsa.
6. Fill the tortillas with your enchilada mix from your mixing bowl.
7. Roll the tortilla and place in casserole dish. Repeat steps 6-7 until bottom of dish is covered.
8. Lightly cover tortilla in salsa and taco sauce, top with fair amount of cheese.
9. Make another layer the tortillas—creating two rows. Top the second row off with a mix of taco sauce and salsa.
10. Cover with aluminum foil and place in oven for 20 minutes.
11. Remove foil (use spatula if it sticks) and sprinkle the remaining cheese on top of enchiladas. Cook for an additional 10 minutes.
12. Serve. Yum.