

# Vegetarian Enchiladas



## Description

This recipe is for vegetarian enchiladas and yields 12 enchiladas. The recipe is very simple and very fast to make.

## Ingredients

- 3 cups of Red Enchilada Sauce
- 2 tablespoons of Olive Oil
- 30 ounces of Pinto/Black Beans
- 1 tablespoon Cumin Powder
- 1/2 tablespoon Garlic Powder
- 1/2 tablespoon Onion Powder
- 1/2 tablespoon Paprika
- 1/2 tablespoon Salt
- 3 cups of Cheddar Cheese
- 1 cup of Pepper Jack Cheese
- 12 8-inch tortillas
- Guacamole, Sour Cream, Red Onion, Jalapeno Peppers, and Cilantro for toppings if wanted

## Steps

1. Preheat oven to 400 degrees
2. Cook beans, cumin powder, garlic powder, onion powder, paprika, and kosher salt for 2 minutes at medium heat with olive oil
3. Spread 1 cup of enchilada sauce in large baking dish
4. Brown tortillas if wanted
5. Fill each tortilla with 1/4 cup of beans and 1/4 cup of cheddar cheese. Pour the rest of the enchilada sauce on top of all tortillas and top with any remaining cheese
6. Bake for 10 minutes, add toppings if wanted and serve