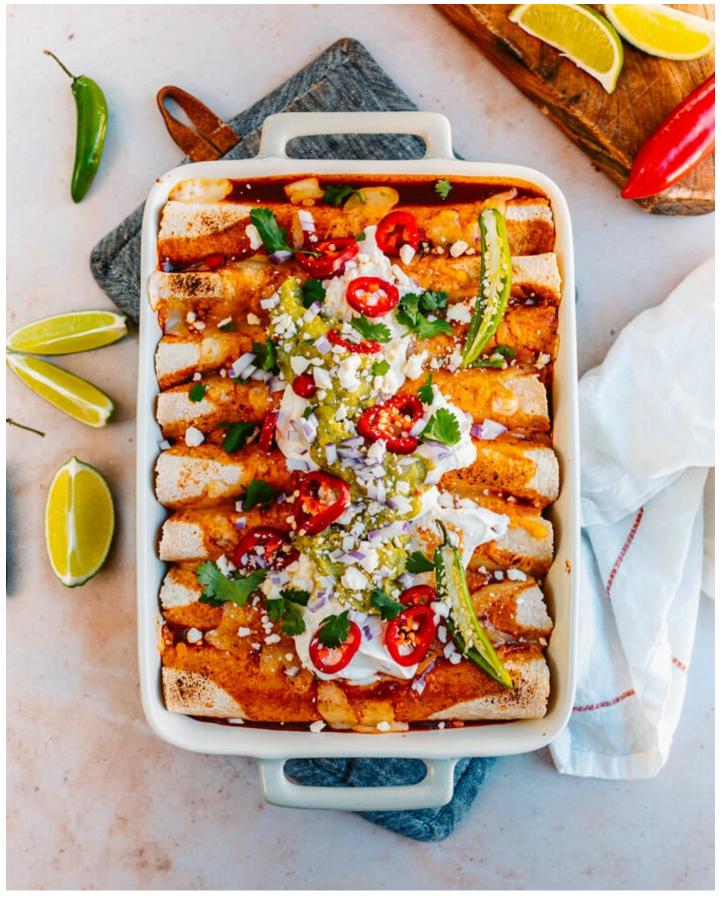
## Vegetarian Enchiladas

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Description

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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

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