



Refried Bean and Cheese Enchiladas

Jacob · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

6

Description

I grew up making these bean enchiladas with my mom and sisters Theyre easy to make and incredibly tempting You can add chicken or cilantro if you like I suggest pairing them with Mexican rice

Ingredients

- - cooking spray - 2 (16 ounce) cans refried beans - 2 cups shredded Mexican cheese blend
- divided - ½ cup chopped onion - 12 (6 inch) corn tortillas - 2 (10 ounce) cans red enchilada sauce

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x13-inch casserole dish with cooking spray. Dotdash Meredith Food Studios Mix refried beans
2. 1 1/2 cups cheese
3. and onion in a microwave-safe bowl. Microwave on high until cheese is melted
4. about 1 minute. Dotdash Meredith Food Studios Stack three tortillas on a microwave-safe plate; microwave on high until warm
5. about 30 seconds. Repeat to warm remaining tortillas. Dotdash Meredith Food Studios Pour enough enchilada sauce onto a small plate to cover. Quickly dip both sides of one tortilla in sauce. Dotdash Meredith Food Studios Spoon bean filling down the middle
6. then wrap tortilla around filling. Dotdash Meredith Food Studios Place into the prepared baking dish. Repeat to dip
7. fill
8. and roll remaining tortillas. Dotdash Meredith Food Studios Pour remaining enchilada sauce over filled tortillas and sprinkle with remaining cheese. Cover the dish with aluminum foil. Dotdash Meredith Food Studios Bake in the preheated oven until sauce is bubbling and cheese is melted
9. 35 and 40 minutes. Dotdash Meredith Food Studios Recipe Tips You can use flour tortillas instead of corn
10. and green enchilada sauce instead of red. For a vegetarian version
11. use refried beans that do not contain lard.