

Black Bean and Rice Enchiladas

Savannah · 28/09/2024

**Prep Time**

1 hr 5 mins

Difficult

Medium

Servings

8

Description

These vegetarian black bean and rice enchiladas are just as satisfying as those served in restaurants

Ingredients

- - 1 tablespoon olive oil - 1 green bell pepper
- chopped - 1 onion
- chopped - 3 cloves garlic
- minced - 1 (15 ounce) can black beans
- rinsed and drained - 1 (14.5 ounce) can diced tomatoes and green chilies - $\frac{1}{4}$ cup picante sauce - 1 tablespoon chili powder - 1 teaspoon ground cumin - $\frac{1}{4}$ teaspoon red pepper flakes - 2 cups cooked brown rice - 8 (6 inch) flour tortillas
- warmed - 1 cup salsa - 1 cup shredded Cheddar cheese - 3 tablespoons chopped fresh cilantro leaves - $\frac{1}{4}$ cup shredded Cheddar cheese

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish. Heat oil in a large skillet over medium heat; cook and stir green pepper
2. onion
3. and garlic until tender
4. about 7 minutes. Stir in beans
5. tomatoes
6. picante sauce
7. chili powder
8. cumin
9. and red pepper flakes; bring to a boil. Reduce heat to low and simmer
10. uncovered
11. until heated through and mixture thickens
12. about 5 minutes. Fold in rice and 1 cup Cheddar cheese; cook until heated through
13. about 5 minutes. Spoon a rounded 1/2 cup bean mixture down the center of each tortilla. Fold sides over filling and roll up. Place enchiladas seam side down in baking dish; spoon salsa over each tortilla. Cover baking dish with aluminum foil. Bake in preheated oven for 25 minutes. Uncover and sprinkle with cilantro and 1/4 cup Cheddar cheese. Bake until cheese is melted
14. 2 to 3 minutes.