



## 5 Ingredient Black Bean Enchiladas

Servings 10

Prep 10 min

Cook 15 min

### Ingredients

10 Corn Tortillas

1 15 oz Can Black Beans

to taste. Vegan Shredded Cheese

2 Avocado

1 cup Salsa Verde/Enchilada Sauce/ Guac Salsa

### Toppings

Salsa, Black Olives, Vegan Sour Cream

### Directions

- 1 Preheat the oven to 400.
- 2 Wrap the corn tortillas in plastic wrap and microwave them for 30 seconds. This will lightly steam them so you can roll them without them cracking.
- 3 Fill each tortilla with a few tablespoons of black beans and two tablespoons of cheese. Don't fill them too full or you won't be able to roll them up. You should end up using about  $\frac{2}{3}$  of the cheese as filling.
- 4 Roll them and place them in a baking dish, seam side down. It helps if you have a baking dish that is the width of the tortillas so they stay snug.
- 5 Keep lining them up until you reach the edge of the pan. I made one larger pan and one smaller pan since all of mine didn't fit in one pan.
- 6 Pour the salsa verde over the wrapped tortillas.
- 7 Sprinkle with remaining cheese.
- 8 Bake in the oven for 15 minutes or until the cheese has completely melted.
- 9 Top with avocado and serve immediately.