



Black Bean Cheese Enchiladas with Green Sauce

Servings: **0 servings**

Cheesy, wholesome goodness that is sure to be a hit with anyone!

Ingredients

Green Sauce:

- 1 whole 10 oz package frozen chopped spinach
- 1 Tbsp butter
- 1 Tbsp all purpose flour (or more)
- 1 cup whipping cream
- 1 cup milk
- 6 Tbsp chopped fresh cilantro
- 3 green onions (or leek & purple onion)
- 1/2 4oz can diced green chilies, drained
- 1 3/4 tsp ground cumin
- 1 1/2 tsp ground coriander
- 1/4 tsp dried crushed red pepper (or chili powder)

Enchiladas:

- 1/2 cup vegetable oil
- 8 10-inch tortillas (ancient grains)
- 2 cups grated cheddar cheese (or less)
- 1 cup monterey jack cheese
- 1/2 cup onion, finely chopped
- 1 Tbsp fresh cilantro, chopped
- 1 can black beans, drained, rinsed, & partially mashed
- 1 cup cooked diced chicken (optional)

Topping:

- 1 cup grated cheddar cheese
- 1/2 cup sour cream

Green sauce

Directions

For Green Sauce:

Cook spinach according to package instructions. Drain well. Set aside.
Melt butter in heavy medium skillet over medium heat.
Add flour & stir mixture 2 mins; do not brown.
Gradually whisk in whipping cream & milk.
Simmer until thickened (~5 mins).
Stir in spinach, cilantro, green onions, chilies, cumin, coriander & red pepper & puree until almost smooth.
Season with salt & pepper.
(Can be prepared 1 day ahead. cover & refrigerate. bring to room temp b4 using)

For Enchiladas:

Heat oil in heavy skillet over medium-high heat.
Briefly dip each tortilla in oil to soften (~ 15 secs per side).
Transfer to paper towels & drain.
Combine cheeses in large bowl & set aside.
Combine onion, cilantro & black beans in small bowl.
Place 1/3 cup cheese mixture in center of 1 tortilla.
Spoon 2 Tbsp onion & bean mixture over.
Roll up tortilla & place seam side down in large glass baking dish (9X11).
Repeat with remaining tortillas.
(Can be made 1 day ahead. Cover & chill.)

Preheat oven to 375 degrees.

Stir sour cream into green sauce & pour over enchiladas. Sprinkle with cheese.

Bake until cheese melts & enchiladas are heated through (~30 minutes).

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/1398084/black-bean-cheese-enchiladas-with-green-sauce/>