



Total Time
MIN.

Serving Size

Difficulty
EASY

Yields
24

INGREDIENTS

	WEIGHT	MEASURE
Canola Oil	1 tbsp	15 mL
Onions, Sliced Thin	2 cups	500 mL
Garlic Cooked & Pulled	2 tbsp	30 mL
Chipotle Paste	1 tbsp	15 mL
Black Beans, Canned & Rinsed	5 cups	1 1/4 kg
Pace Thick and Chunky Salsa	5 cups	1 1/4 kg
Queso Fresco, Crumpled	2 1/2 cups	625 mL
Salt		
Pepper		
Flour Tortillas 6inch	24	24
Cilantro, Fresh Chopped	2 tbsp	30

INSTRUCTIONS

1. Using a large pan, heat canola oil and saute onions for 3 minutes.
 2. Add garlic & chipotle and cook for additional 2 minutes, add black bean and continue to cook, while smashing beans lightly.
 3. Transfer mixture to a large bowl and add 2 cups of salsa, 1/2 the queso fresco, salt & pepper to taste.
 4. To assemble; lay a flour tortilla a flat surface, place 3 oz of filling in the center and tightly roll the tortilla, repeat.
- In a large baking dish, place the enchiladas in a single layer and top with remaining salsa.
- Bake in a 350 degree oven for 15-20 minutes, remove and top with queso fresco and chopped cilantro.