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## **Black Bean Enchilada Bake**

Save this dish for a chilly winter evening—it's the ideal comfort food. Serve with Spanish rice and a spinach salad.

- 1 28-oz. can black beans
- 1 10-oz. bag frozen corn
- 6 oz. button mushrooms, sliced
- 2 cloves garlic, minced or pressed
- 1 large or 2 medium tomatoes, diced
- ½ cup vegetable broth
- ½ cup salsa
- 1 tsp. dried oregano
- 1 tsp. cumin
- 2 tsp. chili powder
- Olive oil for greasing baking dish
- 1 15-oz. can enchilada sauce
- 4 extra-large whole wheat tortillas (or 6-8 regular size)
- Vegan soy cheese (optional)
- Vegan sour cream (optional)

1. Preheat oven to 350°. In a medium saucepan over medium heat, combine first seven ingredients. Heat for about five minutes, stirring occasionally. Add oregano, cumin, and chili powder. Continue cooking until mixture is heated through.

2. Meanwhile, lightly grease a 13 x 9 (or similar size) baking dish. Pour about ½ cup of the enchilada sauce in the baking dish and spread evenly. Heat tortillas in the microwave for about 30 seconds until they are soft and pliable.

3. Scoop about a cup of the enchilada filling into the middle of a tortilla. Roll your tortilla, fold ends under, and place seam side down in the baking dish. Continue until the filling is used up. Pour remaining enchilada sauce over rolled up tortillas. Sprinkle with vegan soy cheese if you like. Bake for about 15 minutes, until the cheese is melted and the sauce is bubbly. Serve with vegan sour cream and a side of salsa.