



## Black Bean & Veggie Enchilada Bake

### INGREDIENT LIST:

- 1 cup chopped onion
- 1 8-oz pkg sliced mushrooms
- 2 zucchini, chopped
- 2 bell peppers, chopped
- 2 cloves garlic, minced
- 1 Tbsp. olive oil
- 1 15-oz can black beans, rinsed and drained
- 1 12-oz pkg. frozen corn kernels, thawed
- 1 10-oz can diced tomatoes with green chilies, drained
- 2 Tbsp. fajita seasoning
- 12 soft taco flour tortillas
- 1 8-oz pouch red chile enchilada sauce

### RECIPE INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Cook onion, mushrooms, zucchini, bell pepper, and garlic in hot oil in a large skillet over medium heat for 10 minutes or until tender.
3. Stir in beans, corn, tomatoes, and seasoning; cook, stirring often, for about 5 minutes.
4. Spoon about ½ cup mixture down the center of each tortilla; roll up, and place tortillas, seam sides down, in a lightly greased 13×9-inch baking dish.
5. Top with enchilada sauce.
6. Bake 30 minutes or until bubbly.
7. NOTE: Serve with desired toppings, such as shredded lettuce, dairy-free sour cream, sliced avocados, sliced radishes, and fresh cilantro.

