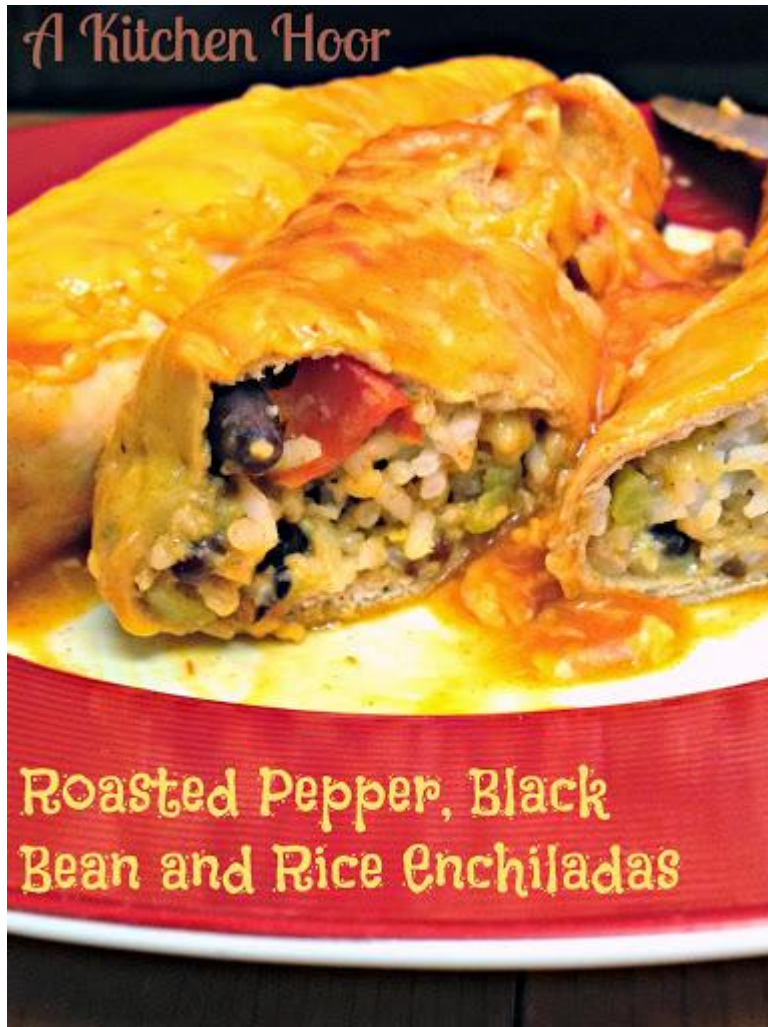


Roasted Pepper, Black Bean and Rice Enchiladas

Recipe by A Kitchen Hoor (@flowerfroggirl)



Ingredients

- 2 ounces low fat cream cheese (Neufchatel)
- 4 ounces canned green chiles
- 10 ounces roasted red pepper, drained and diced
- 14 ounces canned black beans, rinsed and drained
- 1 1/2 cups rice, cooked
- 1 whole chipotle chile, seeded and diced
- 1 teaspoon oregano
- 1/2 teaspoon garlic salt
- 1 teaspoon ground cumin
- 2 teaspoons chili powder
- 1/8 teaspoon cayenne pepper
- 8 whole flour tortillas
- 2 cups cheddar cheese, shredded
- 10 ounces enchilada sauce

Cooking Directions

1. Preheat oven to 350.
2. Place the cream cheese in a microwave safe bowl. Microwave on high 1 minute or until very soft.
3. Combine the chiles, red peppers, black beans, rice, and chipotle pepper in a medium mixing bowl. Add cream cheese and 1/2 cup of cheddar cheese. Stir until blended.
4. Add oregano, garlic salt, cumin, chili powder, and cayenne pepper. Stir until combined.
5. Pour 1/3 cup enchilada sauce in the bottom of a 9 by 13 casserole dish.
6. Fill a flour tortilla with about 1/3 cup of rice mixture and roll up. Place seam side down in the bottom of the casserole dish.
7. Top with remaining enchilada sauce and cheese.
8. Bake at 350 for 20 to 25 minutes or until the cheese is bubbly and melted.