

Vegetarian Enchiladas

Ingredient	10 Servings per 2 inch full size pan	For Servings	Directions
Flour Tortilla, 10" Green Pepper, chopped Green Onions, chopped Refried beans, vegetarian Black beans, optional Monterey Jack Cheese, Shredded Corn Kernels, frozen Green Chiles, canned, chopped Garlic Powder Cumin, ground	10 1 ½ c 1 ½ c 3 c 1 c 12 oz 1 ½ c ½ c 1 ½ tsp 1 ½ tsp		<ol style="list-style-type: none"> 1. Steam the green pepper and green onions covered until al dente. 2. Mix the beans, cheese, corn, chiles, garlic and cumin in a bowl. Add the sautéed vegetables. 3. Steam flour tortillas for about 1 minute. 4. Spoon ½ cup of bean mixture into each tortilla. 5. Roll like a burrito and place in steamtable pan leaving a small space between each one. 6. Top each full size 2 inch pan with 1 qt enchilada sauce and bake seam side down for 10 to 15 minutes until bubbly. Internal temperature should reach at least 135°F.