

Spicy Black Bean Enchiladas with Lime Crema

Ingredients:

- 1¼ cups Black Beans
- 6 Flour Tortillas
- 1 14-Ounce Can Whole San Marzano Tomatoes
- ¾ cup Jasmine Rice
- 1 Lime
- 4 oz Monterey Jack Cheese
- 2 tsps Chipotle Chile Paste
- 1 Tbsp Mexican Spice Blend (Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)
- ½ cup Mexican Crema



Instructions:

1. Cook the rice:

Preheat the oven to 450°F. In a medium pot, combine the rice, spice blend, a big pinch of salt, and 1 1/2 cups of water. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork.

2. Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Drain and rinse the beans. Place the tomatoes in a bowl; gently break apart with your hands. Quarter the lime. Grate the cheese on the large side of box grater.

3. Make the sauce:

While the rice continues to cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the beans and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until fragrant. Add the tomatoes; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until thickened. Turn off the heat. Season with salt and pepper to taste.

4. Make the filling & assemble the enchiladas:

To the pot of cooked rice, add half the crema, the juice of 2 lime wedges, and half the sauce. Stir to combine; season with salt and pepper to taste. Place the tortillas on a work surface. Divide the filling among the tortillas. Tightly roll up each tortilla around the filling. Carefully

transfer to a baking dish in a single layer, seam side down. Evenly top with the remaining sauce and the grated cheese; season with salt and pepper.

5. Bake the enchiladas:

Bake the enchiladas 9 to 11 minutes, or until lightly browned and the cheese is melted. Remove from the oven. Let stand for at least 2 minutes before serving.

6. Make the lime sour cream & serve your dish:

While the enchiladas bake, in a bowl, combine the remaining crema and the juice of the remaining lime wedges. Drizzle with olive oil and season with salt and pepper to taste. Serve the baked enchiladas with the lime crema on the side. Enjoy!