

# Black Bean Skillet Enchiladas Verde

Carrie Boyd

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## Servings: 6

*"Verde Simmer Sauce"*

*1 can (15 ounce) black beans, rinsed and drained*

*1 cup zucchini, chopped*

*1 cup fresh or frozen whole kernel corn*

*1 cup Mexican blend cheese, shredded*

*4 six-inch tortillas*

*1 cup Mexican blend cheese (for topping)*

*chopped tomatoes (for topping)*

*fresh cilantro (for topping)*

*roasted pepitas (for topping)*

Preheat the oven to 350 degrees.

Thaw one portion of "Verde Simmer Sauce" (see recipe listed under "condiments - canning").

In a large bowl, stir together the black beans, zucchini, corn and cheese.

In a large, oven-safe skillet, layer half of the sauce, the four tortillas (overlapping as necessary), and half of the bean mixture. Repeat the layers. Top with one cup of additional cheese.

Bake, uncovered, for 30 minutes or until heated through.

Top with grape tomatoes, fresh cilantro and/or roasted pepitas.

Per Serving (excluding unknown items): 269 Calories; 4g Fat (calories from fat); 11g Protein; 39g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 232mg Sodium. Exchanges: 3 Grain(Starch); Lean Meat; 0 Vegetable; 1/2