

Flat Black Bean Enchiladas

Servings : 4

Amount	Measure	Ingredient - Preparation Method
12		blue corn tortillas
2	cups	cooked black beans
3/4	cup	Monterey jack cheese
1/2	cup	Monterey jack cheese - grated
1	cup	green onion - sliced
		Salsa de Chile Colorado

Preheat oven to 450.

Place down 4 tortillas on lightly oiled baking pan. Sprinkle cheese and onions and place about a tablespoon of black beans in the center. Place 4 more tortillas on top and repeat. Place 4 more tortillas on top and pour salsa on top, and use the remaining 1/2 cup of cheese on top.

Bake for 10 minutes, or until cheese is completely melted.

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Salsa de Chile Colorado

Amount	Measure	Ingredient - Preparation Method
12		Dried red chiles
2	quarts	Boiling water
3	tablespoons	oil
1/4	cup	Garlic Puree
1/2	teaspoon	salt
3	tablespoons	flour

Rinse chiles in cold water, remove stems. Boil about 15 minutes or until tender. Remove chiles and reserve liquid. Place 3 chiles with 1/2 cup liquid and puree. Heat oil in large skillet. Add puree and flour, stir till flour browns. Add chile paste, stirring constantly until it boils and thickens. Salt to taste, thin slightly with liquid.