

Black Bean Enchilada Bake - page 2 of 2

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Place beans in pan. Cover with water 2 inches above beans, boil; cook 2 minutes. Remove from heat, cover, let stand 1 hour. Drain. Combine beans and 6 cups water; boil. Partially cover, reduce heat, and simmer 1 hour. Add chopped tomatoes and next 8 ingredients; cook uncovered, over medium heat 40 minutes or until liquid evaporates and bean mixture is very thick, stir frequently.

Wrap tortillas in damp paper towels and then in aluminum foil. Bake at 350°F for 10 minutes or until soft. Spread half of bean mixture in a greased baking dish. Layer tortillas and bean mixture and more tortillas and bean mixture. Top with remaining ingredients Spread Mexican Cheese Sauce over tortillas. Cover and bake at 350°F for 15 minutes. Uncover, bake 15 minutes or until thoroughly heated. Let stand 5 minutes. Serve.