

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Stacked Red Chile Black Bean Enchiladas

Adapted from Chile Pepper Cooking, August, 2002

Enchiladas come in all shapes and flavors, even styles can be different. These are stacked, like you find in New Mexico, rather than rolled Tex-Mex style...

*2 cup Red Chile Sauce (separate recipe)
12 yellow or blue corn tortillas
½ cup diced yellow onion
1 can (15 oz) black beans, drained
1 cup grated Cheddar cheese
chopped lettuce, tomatoes and cilantro, for garnish*

Heat oven to 425° F. Set out 4 oven-proof plates. On each plate, assemble an enchilada this way: Place a spoonful of sauce on plate, then put a tortilla down. Add a spoon of sauce, then layers of onion, beans and cheese. Add a second tortilla and repeat layers. Cover with third tortilla. Sprinkle top with cheese and sauce and bake for 12-15 minutes, or until bubbly. Garnish as desired and serve immediately.

Looking to spice this one up? Add some minced jalapeño or Serrano pepper to the onions and beans. Or make the Red Chile Sauce hotter. Or if you're brave, do both...

Yield: Four servings
Preparation time: 10 minutes
Cooking time: 15 minutes

