**Black Bean, Spinach, and Cheese Enchiladas**

2 Tbsp. vegetable oil

¼ of an onion, small dice

1 poblano pepper, seeded and small dice

½ a jalepeno, minced (take out the seeds if you don’t want spicy)

½ cup chopped spinach, squeezed dry

1 cup black beans, drained

2 garlic cloves, minced

1 1/2 cups jack cheese, shredded

4 oz. cream cheese, softened

2 Tbsp. sour cream

8 corn tortillas

1 ½ cups enchilada sauce

Preheat the oven to 375 degrees and grease an 8 X 8 baking pan.

In a medium saucepan, saute onions and peppers in vegetable oil until caramelized. Add garlic and continue to saute for another 30 seconds to 1 minute. Remove the pan from the heat and transfer the vegetables to a medium bowl to cool.

Once **cooled**, add spinach, beans, **1 cup** of cheese, cream cheese, and sour cream to the veggie mixture. Mix until thoroughly combined and set aside.

Meanwhile, heat up the tortillas in a frying pan or microwave to soften. Put about 1/3 of the enchilada sauce in the bottom of the baking pan. To make the enchiladas, put about 1/3 cup of the cheese and veggie mixture in the middle of the tortilla and roll up. Place in the prepared baking pan. Repeat with remaining tortillas and filling.

Once all the enchiladas are rolled, pour the extra sauce on top and sprinkle with remaining **½ cup** of cheese.

Bake for 10-15 minutes, or until the cheese is melted and bubbly.

Makes 8 Enchiladas.