

# Black Bean and Spinach Enchiladas with Cashew Queso

**Prep time:**

20 minutes

**Cook time:**

30 minutes

**Yields:**

5 servings

**Ingredients:**

- 1/2 cup onion - diced
- 2 cloves garlic - minced
- 1 teaspoon cumin
- 1-2 teaspoons chili powder
- 2 packed cups fresh baby spinach
- 1 15 ounce can black beans, drained and slightly smashed by hand or fork
- Salt and pepper to taste
- 10 corn tortillas
- 1 batch Cashew Queso, (see separate recipe)

**Directions:**

Preheat the oven to 350F.

1. In a small saute pan on medium-high heat, saute the onion until the onions turn translucent. Add garlic and toss the spinach in and cook until wilted down.
2. Add black beans and season with salt, pepper, cumin and chili powder.
3. In a lightly oiled 9X12" pan, pour just enough cashew queso sauce to cover the bottom.
4. Dip a tortilla in remaining sauce, place it in the pan then spoon about 1/4 cup of the black bean-spinach mixture into your first tortilla, and roll it up into a tube. Repeat with the remaining tortillas, arranging them in a single layer in your pan.
5. Pour the rest of the cashew queso sauce over everything evenly coating your enchiladas, then put the pan into the oven.
6. Bake for 12 -15minutes and serve.

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