

## Black Bean Burrito Bake

### Filling:

1 onion chopped fine  
2 garlic cloves minced  
3 Tbl. Olive oil  
3 1 pound cans black beans  
1 1/4 cups JUAN O'SULLIVAN'S ENCHILADA SAUCE  
2 tsp. ground cumin  
Tbl. Diced fresh or jarred jalapeño (or more for spicier)  
¼ cup chopped cilantro  
¼ cup Mexican shredded cheese  
12 8" flour tortillas  
½ cups grated Monterey or Pepper Jack  
Guacamole, salsa, sour cream, etc. to top

To make the filling, in a large heavy skillet cook onion and garlic in oil over moderately low heat, stirring until softened. Add the beans and mash about half of them coarse with back of a spoon or potato masher. Add enchilada sauce, cumin, chilies, salt and pepper and simmer 3-5 minutes until thickened. Add cilantro and cheese and stir in.

Working with 1 tortilla at a time spread 5 Tbl. Filling down center of each and roll the tortillas burrito style. Arrange them seam side down in a 9 x 13 baking dish and sprinkle with cheese. Cover with foil and bake at 350 for 10 minutes. Serve with accompaniments desired. Yum!!!