

## **Black bean butternut enchiladas (vegetarian)**

Thaw for 1 – 2 days before heating - unwrap from foil and plastic wrap and remove top parchment paper and sauce pouches before you thaw completely. Replace foil while thawing.

Once thawed - top with sauce and cheese & cook in 400° oven for 15-20 minutes (or until bubbling and heated through.

Serve with green onions, black olives or any other garnish you would like. Tastes great with sour cream and guacamole on the side!

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