

Easy Crockpot Enchiladas

Prep Time **30 min**
Makes **6-8 servings**

Cook Time **2.5 to 3 hours** crockpot

2 15.5oz can black beans (or pinto, adzuki, etc.), rinsed

1 10 oz package frozen chopped spinach

2 cups frozen or canned corn

½ t ground cumin

8 oz grated cheddar cheese

Salt and pepper to taste

2 16 oz jars salsa (3.5 cups)

8-16 tortilla wraps

1 medium head romaine lettuce, chopped (6 cups)

½ tsp each salt & pepper or to taste

4 radishes, chopped

1 cucumber, halved & sliced

3 T fresh lime juice

2 T olive oil

Fresh herbs for garnish (optional)-
scallions, chives, cilantro, parsley,
etc.

Mash half the beans then mix in the spinach, corn, cumin, half the cheddar cheese, remaining beans, salt & pepper to taste and mix to combine.

Spread 1 jar of salsa on bottom of 4 to 6 quart crockpot. Divide bean filling evenly and roll up in tortillas (about ½ cup each).

Place rolls seam side down in layers in the crockpot. Top with remaining salsa and cheddar.

Cover and cook until heated through, on low, for about 2.5 to 3 hours.

Before serving, toss lettuce, radishes, and cucumber in a large bowl with the lime juice, olive oil, and salt and pepper to taste. Serve atop the enchiladas and sprinkle with the fresh herbs to garnish.

NOTES:

- You can try shredded chicken instead of some or all of the beans for a different flavor.
- You can also bake this in the oven rather than a slow cooker. Place in a glass or metal pan and bake at 350 F for about 30 minutes, or until enchiladas are tender, heated through, and cheese is melted.