GR-272835 · Mushroom, Cheese, and Black Bean Enchilada · 1 each · 100 servings

Grain: 2 | Meat: 2 | Red/Orange: 1/4 | Other Veg: 1/4 | Milk | Wheat

Section 1

Oil, industrial, canola for salads, woks and light frying 1 c	**Onions, raw, chopped** 2 1/2 qt	**Mushrooms, white, fresh, raw, slices** 1 gal
Spice, Cumin, Ground 1 c	**Spices, Chili Powder** 1/2 c	**Beans, Black, Mature Seeds, Canned, Low Sodium** 3 1/8 qt
Peppers, chili, green, canned 2 lb	**Cheese, Cheddar, Shredded** 12 lb	**Sour Cream, Reduced Fat** 1 1/4 qt
Enchilada Sauce 2 gal	**Tortilla, Whole Grain, 6"** 200 each	**Cilantro, Fresh** 8 oz

1. Preheat oven to 350°F.
2. Heat **oil** in a large skillet over medium-high heat. Add **chopped onion** and **mushrooms** and sauté until soft, about 5-7 minutes.
3. Remove from heat, stir in **cumin** and **chili powder**. Let cool slightly and stir in the **black beans**, **green chili**, **cheddar cheese**, and **sour cream**. Stir until well blended.
4. Spread 1 cup of **enchilada sauce** on bottom of 2" hotel pan. Divide mixture between tortillas, placing filling just off center of each **tortilla**. Roll tortillas into loose cylinders. Place the seam side down in a 2 " hotel pan. Pour enchilada sauce over top and sprinkle with additional cheese.
5. Bake until bubbling and lightly browned, 20-25 minutes. Let rest for 5 minutes before serving. Garnish with **chopped cilantro**.

Mushroom, Cheese, and Black Bean Enchilada

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **488**

	% Daily Value*
Total Fat 26g	**33%**
Saturated Fat 13g	**63%**
Trans Fat 0g	
Cholesterol 61mg	**20%**
Sodium 856mg	**37%**
Total Carbohydrate 42g	**15%**
Dietary Fiber 6g	**22%**
Sugars 4g	
Includes 2g Added Sugars	**4%**
Protein 22g	**44%**

Vitamin D: 0% DV	•	Potassium: 1% DV
Calcium: 29% DV	•	Vitamin A: 0% DV
Iron: 0% DV	•	Vitamin C: 1% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.