

# Chipotle Cheddar Cauliflower Black Bean Enchiladas

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## Recipe Ingredients:

- 1 large head cauliflower cut into florets
- 2 tbsp extra virgin olive oil
- 1 tbsp chipotle chili powder
- 2 tsp smoked paprika
- 1 tsp cumin
- Kosher salt and black pepper
- 1 poblano pepper, sliced
- 2 cups green sauce, homemade or store bought
- 1 can (14 oz) black beans drained and rinsed
- ½ cup fresh cilantro, chopped

- 10-12 corn or flour tortillas
- 1 cup shredded sharp cheddar
- ½ cup shredded pepper jack
- 2 green onions chopped

## Mango Avocado Salad

- 1 Avocado diced or sliced
- 1 mango chopped
- 1 jalapeno seeded and chopped
- Juice of 1 lime, plus lime for serving
- 1/3 cup fresh chopped cilantro
- Get ingredients powered by Chicory



## Preparation Method:

1. Preheat oven to 425 degrees F.
2. On a baking sheet, toss together the cauliflower, olive oil, chipotle chili powder, paprika, cumin, and a pinch each of salt and pepper. Add the poblano and toss to combine. Transfer to the oven and roast for 20-30 minutes, tossing halfway through cooking until charred on the edges. Remove from the oven stir in the black beans, cilantro, ¼ cups enchilada sauce and about half of the cheese. Toss to combine.
3. Reduce the oven to 375 degrees. Pour ¾ cup of the enchilada sauce into the bottom of a 9X13in baking dish or 12in round skillet.
4. Wrap the tortillas in a damp paper towel and microwave for one minute. Spoon a little of the cauliflower mixture down the center of each tortilla, tuck and roll, placing the tortilla, seam side down, into the baking dish. Pour the remaining enchilada sauce over top of the enchiladas and sprinkle cheese on top. Transfer to the oven and bake for 10-15 minutes, until the cheese has melted.
5. To make the salsa, combine all ingredients in a medium bowl and season with salt.
6. When ready to serve, transfer 2 enchilada to a plate and top with the mango avocado salad and green onions.



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