

Sweet Potato Black Bean Enchilada Bake



FOODSERVICE



SERVING SIZE: 30

Ingredients

- 10 cups Peeled and Diced Sweet Potatoes, 1/2"
- 2 cups Diced Green Peppers
- 1 cup Diced Onions
- 1 1/6 teaspoon Olive Oil
- 1/2 ounce Taco Seasoning
- 6 cups **Furmano's Black Beans**, Drained & Rinsed
- 1 cup Enchilada Sauce
- 2 dozen Corn Tortillas
- 3 quarts Enchilada Sauce
- 2 tablespoons Chopped Cilantro
- 3 cups Cheese
- As Needed Sour Cream

In This Recipe



Black Beans, Low Sodium -
Bella Vista



Black Beans in Brine



Preparation

1. Recipe is designed for a hotel pan at 30 servings. When using the calculator to deviate from that serving size you must account for the pan difference as well. Preheat oven to 375°F
2. In a large bowl, add Sweet Potatoes, Green Peppers, Onions, Olive Oil, and Taco Seasoning. Toss to coat
3. Spread mixture out onto a large sheet tray and place in preheated oven for 30 minutes
4. Mix roasted sweet potato mixture with Furmano's Black Beans and first measure of Enchilada Sauce. Toss to coat
5. Take roasting pan and coat bottom with a thin layer of Enchilada sauce from the second measurement.
6. Top Enchilada Sauce with Corn Tortillas, overlapping to cover the bottom of the dish.
7. Divide Sweet Potato Black Bean Mixture in half and top tortillas with half of the mixture
8. Next top mixture with 1/3 of the remaining Enchilada Sauce, then add 1/3 of the cilantro, and finally 1/3 of the cheese.
9. Top with Tortillas and repeat steps 7 and 8 to create another layer.
10. Top with final layer of Tortillas, remaining Enchilada Sauce, Cilantro, and Cheese
11. Cover and bake for 45 minutes or until internal temperature reaches 165° F

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