

Vegetarian Enchiladas



Ingredients

- Corn Tortillas
- Vegetarian Refried Beans
- Extra Firm Tofu-1 package
- Mexican Shredded Cheese Blend 12 oz.
- Enchilada Sauce 28 oz.
- Sliced Black Olives 3.8 oz.
- Diced Green Chilies 2 oz.
- Chipotle Black Pepper Seasoning

Preparation

1. **Quarter your tortillas**, cut 14 tortillas into quarters.
2. **Layer tortillas**, take half of the quartered tortillas and cover the bottom of a 9x13 glass casserole dish . Tortilla quarters should be slightly overlapping, making sure to cover the whole bottom.
3. **Spread Sauce**, use a small amount of sauce to just lightly cover the bottom layer of tortillas.
4. **Cube your tofu**, to remove excess water from tofu: slice into ½ inch pieces, press between two paper towels, then cube
5. **Layer your filling ingredients**, on top of the tortilla and sauce. Spread refried beans, then tofu (I sprinkled Chipotle Black Pepper over the tofu), black olives, diced green chilies. Cover with shredded cheese, save a little to sprinkle over the top layer.
6. **Layer remaining quartered tortillas on top of filling**. Cover the whole dish.
7. **Pour Sauce Over Tortilla's**-I typically use a little less than a whole can of sauce.
8. **Sprinkle a little cheese** over the top
9. **Bake at 350 for 30 min.**

Tips

Use any of your favorite mexican style seasoning to sprinkle over the tofu.

My family loves black olives and green chilies but you could add anything that sounds good to the filling-mushrooms, spinach, etc.