



## Quinoa Enchilada Casserole

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Submitted by PEHP Member Valerie K.

Recipe Source: [www.damndelicious.net](http://www.damndelicious.net)

Serves 6

### Ingredients:

- 1 cup quinoa
- 1 (10 oz) can mild enchilada sauce
- 1 (4.5 oz) can chopped green chilies, drained
- ½ cup corn kernels, frozen, canned, or roasted
- ½ cup canned black beans, drained and rinsed
- 2 Tbsp chopped fresh cilantro leaves
- ½ tsp cumin
- ½ tsp chili powder
- Kosher salt and freshly ground black pepper, to taste
- ¾ cup shredded cheddar cheese, divided
- ¾ cup shredded mozzarella cheese, divided
- 1 avocado, halved, seeded, peeled, and diced
- 1 Roma tomato, diced

### Steps:

- In a large saucepan of 2 cups water, cook quinoa according to package instructions. Set aside.
- Preheat oven to 375°. Lightly oil and 8x8 or 2-quart baking dish or coat with nonstick spray.
- In a large bowl, combine the cooked quinoa, enchilada sauce, green chilies, corn, black beans, cilantro, cumin, and chili powder. Season with salt and pepper.
- Stir in ½ cup cheddar cheese and ½ cup mozzarella cheese.
- Spread quinoa mixture into the prepared baking dish. Top with remaining cheeses. Place into oven and bake until bubbly and cheeses have melted, about 15 minutes.
- Serve immediately, garnished with avocado and tomato.

*Tips from the Test Kitchen: Sub a pepper-jack cheese for the mozzarella if you want more of a kick! Using extra sharp cheddar cheese will allow you to use less than the recipe calls for because you'll get more flavor.*