

SPICY BEEF & BLACK BEAN ENCHILADAS

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| 1 lb lean ground beef | 1 14.5-oz can Mexican stewed tomatoes with juice |
| 1 Tbsp extra virgin olive oil | 1¼ cups Mexican-style Shredded cheese - divided |
| 2 Tbsp TSG Peppery Herb Rub | ¾ cup mild to medium heat enchilada sauce* |
| 1 jar TSG Black Bean and Corn Salsa | 6 8-inch flour tortilla |

1. Wrap tortillas in aluminum foil. Bake in 350 degree oven for 10 minutes or until softened.
2. Meanwhile, heat olive oil in a large skillet over medium high heat. Add ground beef and stir while browning, about 4 minutes or until beef is no longer pink.
3. Add Peppery Herb Rub and stir. Add Black Bean and Corn Salsa and Mexican stewed tomatoes. Stir and simmer for 4 minutes. Mixture will begin to thicken. Remove pan from heat and add ¾ cup Mexican style shredded cheese to mixture; stir.
4. Spoon beef and bean mixture onto tortillas near an edge; roll up. Arrange seam side down in greased 2-3 quart rectangular baking dish. Lightly spray tortillas with non-stick cooking spray.
5. Bake, uncovered, for 15 minutes or until filling is heated through and tortillas are crisp. In the meantime, heat enchilada sauce in a small sauce pan. Spoon sauce over enchiladas, top with the remaining cheese and return dish to the oven for an additional 5 minutes..