

## **Two-Bean Enchilada Casserole**

1 tablespoon butter  
1 tablespoon all-purpose flour  
1 8 ounce can no-salt-added tomato sauce  
3/4 cup reduced-sodium chicken broth  
1 tablespoon chili powder  
1 teaspoon ground cumin  
1 teaspoon dried oregano, crushed  
1/8 teaspoon ground cinnamon  
1 15 ounce can no-salt-added black beans, rinsed and drained  
1 15 ounce can no-salt-added pinto beans, rinsed and drained  
3/4 cup chopped green sweet pepper (1 medium)  
1/2 cup chopped onion (1 medium)  
1 4 ounce can diced green chile peppers, undrained  
Nonstick cooking spray  
9 6 inches corn tortillas, cut into wedges  
2 cups shredded reduced-fat cheddar cheese (8 ounces)  
Sliced lettuce (optional)  
Sliced pitted ripe olives (optional)  
Chopped tomato (optional)

1. Preheat oven to 350 degrees F. In a small saucepan melt butter over medium heat. Add flour, stirring until smooth. Stir in tomato sauce, broth, chili powder, cumin, oregano, and cinnamon. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more; set aside.
2. In a medium bowl combine black beans, pinto beans, sweet pepper, onion, and chile peppers; set aside.
3. Coat a 2-quart rectangular baking dish with cooking spray. Spread 1/3 cup of the tomato sauce mixture on the bottom of the prepared baking dish. Layer one-third of the tortillas on top of the sauce. Top with one-third of the bean mixture. Spread one-third of the remaining sauce over all. Sprinkle with 2/3 cup of the cheese. Repeat layers twice, starting with tortillas and setting aside the final 2/3 cup cheese.
4. Cover with foil. Bake for 35 minutes. Sprinkle with the reserved 2/3 cup cheese. Bake, uncovered, about 10 minutes more or until cheese melts. If desired, top with lettuce, olives, and/or chopped tomato.

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