

Quinoa Enchilada Casserole

Leftovers make really good stuffed pepper filling, or it just reheats really well on its own.

Ingredients

- 1 cup quinoa, uncooked
- 1 jar of your favorite salsa or enchilada sauce
- 2 fresh jalapenos, deseeded and chopped
- 1/2 cup frozen corn (I used Trader Joe's roasted)
- 1 can black beans, drained and rinsed
- 2 tablespoons chopped fresh cilantro leaves
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- salt and black pepper, to taste
- 3/4 cup shredded cheddar cheese, divided
- 3/4 cup shredded mozzarella cheese, divided

Instructions

1. In a medium saucepan, boil 2 cups water. Cook quinoa according to package instructions; set aside.
2. Preheat oven to 375 degrees F. Lightly oil an 8x8 or 2 quart baking dish or coat with nonstick spray.
3. In a large bowl, combine quinoa, salsa or enchilada sauce, jalapenos, corn, black beans, cilantro, cumin and chili powder; season with salt and pepper, to taste. Stir in 1/2 cup cheddar cheese and 1/2 cup mozzarella cheese.
4. 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.