

Mini Black Bean Enchiladas (Appetizers)

- 2 (10 ct.) packages mini (4-inch) flour tortillas
- 1 (15 oz.) can black beans, drained and rinsed
- 1 (15 oz.) can refried black beans
- 1 (8 oz.) can enchilada sauce
- 1 (4 oz.) can chopped green chiles
- 1 Tbsp. Halladay's Maple Habanero Seasoning
- 1 cup Monterey Jack cheese, shredded

Preheat oven to 350°F. Gently tuck tortillas into cups of 2 lightly greased muffin pans; bake until hardened and browned, 12 minutes. Combine all remaining ingredients except cheese; divide evenly among tortillas. Sprinkle with cheese and bake until melted, 15 minutes.