

- 1 can black beans, drained & rinsed
- ¼ - ½ C. salsa
- 4 large flour tortillas (8 or 10 inch)
- 1 C. shredded cheese

Directions: In a bowl, mash the beans & add salsa. Place half the tortillas on an ungreased baking sheet. Spread with bean mixture and sprinkle with cheese. Top with remaining tortillas. Bake at 350 for 15-18 minutes or until crisp and heated through. Cut into wedges. Serve with salsa and sour cream, if desired.

Notes:

This is just a base recipe that I use as a guide. Sometimes I add shredded cooked chicken or other leftovers.