**PLANTAIN BLACK BEAN ENCHILADA BAKE**

A flavorful twist on classic enchiladas with roasted plantains, black beans, smoky enchilada sauce, and cashew queso! Just 10 ingredients required, hearty, flavorful, and so delicious!

Ingredients

PLANTAINS

* 4 large ripe, spotty plantains
* 2 Tbsp coconut oil, melted (or sub other neutral oil)

BLACK BEANS

* 2 15-oz cans black beans (well drained // 2 3/4 cups cooked beans)
* 2 tsp ground cumin
* Sea salt to taste

CHEESE SAUCE

* 1 1/4 cup raw cashews
* 4 Tbsp [*nutritional yeast*](https://aax-us-east.amazon-adsystem.com/x/c/QupHUusXpvPZ71U-x_orPOMAAAFjjnW7lwEAAAFKAfeT5h4/https%3A//www.amazon.com/Bragg-Nutritional-Yeast-Seasoning-Premium/dp/B002863BIW/ref%3Das_at/?creativeASIN=B002863BIW&imprToken=SdjvNmOFGURtdnxHQcztoQ&slotNum=14&ie=UTF8&qid=1461084690&sr=8-2&keywords=nutritional+yeast&linkCode=w61&tag=minimalistbaker-20&linkId=12fe6e68ab29a48c6d7eb87837ef3c4b)
* 1/2 tsp sea salt
* 1/4 tsp garlic powder
* 1/2 tsp ground cumin
* 1/2 small chipotle chili in adobo sauce (***optional*** // or sub hot sauce // omit for less spicy queso)
* Warm water for blending

ENCHILADA SAUCE

* 2 cups [*Enchilada Sauce*](https://minimalistbaker.com/easy-red-enchilada-sauce/) (or store-bought)

FOR SERVING (***optional***)

* Cilantro
* Jalapeños
* Red Onion
* [*Guacamole*](https://minimalistbaker.com/baked-plantain-chips-garlicky-guacamole/) (or avocado)

Instructions

* Preheat oven to 425 degrees F (218 C) and line two baking sheets (or more as needed) with parchment paper.
* Carefully peel plantains, and one at a time, lay on a flat surface and thinly slice lengthwise - each plantain should yield about 5 thin slices. Arrange on your baking sheets in an even layer.
* Brush plantains with melted coconut oil (or spray with coconut oil) on both sides. Bake for about 20-30 minutes or until golden brown on both sides, being sure to rotate the pans and use a spatula to carefully flip the plantains near the halfway point to ensure even baking. You’re looking for tender, golden-brown plantains with a caramelized taste. Set aside and **lower oven heat to 375 degrees F (190 C).**
* In the meantime, add drained black beans to a large saucepan and add cumin. Heat over medium heat until bubbling, stirring frequently - about 5 minutes. Season to taste with salt and stir. Then turn off heat and set aside.
* To make the spreadable cheese, add raw cashews to a food processor and process into a butter, scraping down sides as needed. Add spices and chipotle pepper and mix until a thick spread is formed. Then add warm water a little at a time and blend until a creamy spreadable “queso” sauce is formed. Taste and adjust flavor as needed, adding more chipotle pepper for heat, cumin for smokiness, salt for saltiness, or nutritional yeast for cheesy flavor. Set aside.
* To assemble your enchilada bake, spread a thin layer of the enchilada sauce on the bottom of a 9x13-inch (or comparable size) baking dish. (If multiplying this recipe, use more baking dishes as needed.) Then add a layer of plantains. Next, add a thin layer of cheese sauce. Then add half the beans. Next, add a generous layer of enchilada sauce followed by another layer of plantains. Next, add another thin layer of cheese sauce and top with the rest of the beans. Add another layer of enchilada sauce, reserving a small amount for the top player. Then add your last layer of plantains and brush with/spread any remaining enchilada sauce. Top with any remaining cheese sauce - we scooped ours into a plastic bag, cut the corner off, and piped it on for easy application. But you can also just spread it on with a spoon.
* Cover with foil and bake 30-35 minutes at 375 degrees F (190 C) or until hot and bubbly on the edges. Remove from oven and let cool briefly before slicing and serving. Enjoy as is or with sliced jalapeños, onion, or fresh cilantro. Guacamole would also be a great addition!
* Freeze leftovers up to 1 month or store covered in the refrigerator up to 4-5 days. Reheat in a 350-degree F (176 C) oven until hot.