

Salsa Rice Enchiladas



Vegetarian enchiladas wrap up a skillet-easy filling of rice, beans, corn, peppers and cheese. Salsa's on the side.

1 1/2 cups Old El Paso® Thick 'n Chunky salsa
1 1/2 teaspoons chili powder
1 cup uncooked instant rice
1 can (15 oz) Progresso® black beans, drained, rinsed
1 can (11 oz) Green Giant® Mexicorn® whole kernel corn with red and green peppers, undrained
1 1/2 cups shredded Cheddar cheese (6 oz)
1 package (11 oz) Old El Paso® flour tortillas for burritos (8 tortillas; 8 inch)
Additional Old El Paso® Thick 'n Chunky salsa, if desired

1. In 10-inch skillet, heat 1 1/2 cups salsa and the chili powder to boiling. Stir in rice; remove from heat. Cover and let stand 5 minutes. Stir in beans, corn and cheese.
2. Spoon about 1/2 cup rice mixture onto center of each tortilla. Fold up bottom of each tortilla; fold over sides. Secure with toothpick if necessary. Serve with salsa.

Makes 6 servings