

Baked Black Bean and Cheese Taquitos

Serves 4-6

1 cup salsa (red or green)
1 teaspoon ground cumin
1 teaspoon dried oregano
1 15.5-oz can black beans, rinsed and drained
1 cup frozen corn
¼ cup chopped cilantro
1 cup grated cheddar or cheddar/jack cheese
10-12 small (approx. 8" diameter) flour tortillas
2 tablespoons vegetable oil

In a microwaveable bowl, heat Neufchatel cheese for 30 seconds to soften. Add salsa and cumin; stir to combine. Mix in beans, corn, cilantro and grated cheddar cheese.

Heat oven to 400°F. Line a baking sheet with parchment or foil. Pour vegetable oil into a small ramekin or cup. Working two tortillas at a time, brush a little oil on the top edges of the tortillas. (Use your finger if you don't have a brush.) Spoon about 1/3 cup filling along the lower portion of the tortillas, leaving about 1" margin on either side. Roll up tightly and place seam-side down onto prepared baking sheet. Repeat until all tortillas have been used. (Refrigerate or freeze any unused filling.) Lightly brush the tops of taquitos with oil. Bake at 400°F for 15 minutes or until golden brown. Serve with additional salsa, guacamole or Subee's cilantro lime sauce for dipping, if desired.