**Black Bean and Spinach Enchiladas**

4 leftover black bean burgers, crumbled  
1/2 cup finely chopped red onion  
1 cup chopped fresh spinach  
1 cup shredded cheddar and Monterey jack cheese  
1/2 cup red enchilada sauce  
3 Tbsp olive oil, add more if needed  
6 corn tortillas  
Vegetable spray  
1 1/2 cups red enchilada sauce  
2-3 cups of shredded cheddar and Monterey jack cheese

Preheat oven 350, spray 8x5 pan with vegetable spray. Combine first 5 ingredients in a bowl. Place enchilada sauce in a bowl large enough to place cooked tortillas to coat with sauce. In a small pan heat olive oil. Quick dry tortillas one at a time and dip into enchilada sauce and place on a plate.  
  
Pour a small amount of sauce in baking pan. Place a spoonful of the bean mixture a dipped corn tortilla sprinkle with a little cheese, roll up and place in baking pan. Continue the same with the remaining tortillas, bean mixture and cheese. When finished, pour remaining enchilada sauce over enchiladas and cover with remaining cheese, add more cheese if desired.  
  
Bake in oven for 30 minutes. Take out and let rest for 10 minutes. Serve and enjoy.