

ROASTED VEGETABLE ENCHILADAS VERDES

SERVES 6

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5-6 cups mixed vegetables, such as butternut squash, zucchini, sweet bell pepper, red onion, mushrooms, asparagus, cut into ½-inch cubes
Olive oil for drizzling
Sea salt and freshly ground black pepper
1 ½ cups cooked black beans or 1 15-ounce can, drained and rinsed

Sauce:

20 medium tomatillos, about 2 ¼ pounds, husked and washed
1 jalapeno, stem removed
½ small onion, peeled
3 garlic cloves
10 sprigs cilantro
1 Tablespoon sea salt
3 Tablespoons olive oil

12 corn tortillas
grated cheese, (such as Monterey Jack) if desired

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1. To roast vegetables: Preheat the oven to 375 degrees. Place the vegetables on a parchment-lined baking sheet first. Drizzle with oil and toss to coat evenly. Sprinkle with salt and pepper. Roast until tender, but not over-cooked, about 25 minutes. Add the black beans to the vegetables and mix together or put everything into a bowl to combine.
2. Place all the tomatillos and the jalapeno on a parchment-lined baking sheet. Change the oven to broil. Place under the broiler for about 10 minutes, turning over after 5 minutes until tomatillos are lighter in color and contain a few brown spots. Change oven to 350 degrees if baking enchiladas right away.
3. Transfer the tomatillos to a blender or a food processor with the jalapeno, 3 garlic cloves, ½ onion, cilantro and sea salt. Process until smooth. You should have 4 cups of sauce.
4. Heat a skillet over medium heat and warm the olive oil. Add the tomatillo sauce and simmer 5 minutes.
5. In the meantime, warm the tortillas on a griddle or skillet on both sides until softened.
6. Pour 1 cup of sauce on the bottom of a 13x9-inch baking dish. Place about 1/3 cup of vegetables down the middle of the tortilla and roll tightly. Place seam-side down

in the baking dish. Repeat with each tortilla. Cover all the rolled tortillas with remaining sauce. Sprinkle with grated cheese, if desired. Bake until heated through and cheese is melted, about 10-12 minutes. Serve immediately.

7. Casserole version: Pour 1 cup of sauce on the bottom of a 13 x 9-inch baking dish. Place 6 corn tortillas in one layer on top of the sauce. Spread all of the vegetables and beans on top of the tortillas. Sprinkle with cheese, if desired. Arrange another 6 corn tortillas over of the vegetable mixture in one layer. Pour enough sauce to cover well and sprinkle with more cheese, if desired. Bake until heated through and cheese is melted.

Leftovers? Chop up the enchiladas and add to a pot of chicken broth. Heat and serve. Enchilada Soup!