

# RED CHILE ENCHILADAS STUFFED WITH TOSSABLES, BLACK BEANS, AND SEARED ZUCCHINI

*Yield 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Filling</i>	
Butternut squash, small dice	1 cup
Zucchini, small dice	1 cup
Nasoya Plantspired's Garlic and Herb Toss'ables, 7 oz. package	1 ea.
Cumin seeds, toasted, ground	1 tsp.
Black beans, cooked, warm	1 cup
Red Chile Enchilada Sauce (recipe follows)	2 Tbsp.
Nutritional yeast	4 Tbsp.
Olive oil spray	as needed
Red Chile Enchilada Sauce (recipe follows)	2 cups
Corn tortillas, 6"	16 ea.
<i>Garnish</i>	
Cheez Sauce, warm (recipe follows)	as needed
Cilantro sprigs	as needed

## **Method**

1. *For the Filling:* Heat olive oil in a large sauté pan over medium heat. Add the butternut squash, sauté over until tender crisp and browned. Season with salt and pepper. Remove from the pan.
2. Heat the pan again and add a little more oil and the zucchini. Sauté over high heat until tender crisp. Season with salt and pepper and add to the butternut squash.
3. Heat the sauté pan and add the Nasoya Plantspired's Garlic and Herb Toss'ables. Cook for 1 - 3 minutes to lightly brown. Add the cumin, zucchini, butternut squash, black beans, nutritional yeast, salt and pepper.
4. *To Assemble:* Spray the tortillas with oil. Place in a hot pan and toast on both sides.
5. Dip the tortillas into the enchilada sauce. Place ½ cup of the filling down the center of the enchilada. Roll up the tortilla and place in a lightly oiled baking pan, side by side. Place a ladle of sauce over the top of the enchiladas.
6. Bake in a preheated 350°F oven for 15 minutes or until the tortillas have warmed through.
7. Garnish with cilantro, and Cheez Sauce.

# RED CHILE ENCHILADA SAUCE

*Yield: 4 Cups*

<b>Ingredients</b>	<b>Amounts</b>
Ancho chile, stemmed, seeded	3 oz.
Guajillo chile, stemmed, seeded	3 oz.
Arbol chile, stemmed, seeded	¼ oz.
Onion, peeled, ½" thick slices	1 ea.
Garlic cloves, unpeeled	4 ea.
Tomatoes, cored	1 lb.
Cumin seeds, toasted, ground	1 tsp.
Mexican oregano	1 tsp.
Apple cider vinegar	1 Tbsp.
Water	as needed
Canela or brown sugar	as needed
Canola oil	1 oz.
Vegetable stock or water	1 pt.

## **Method**

1. *For the Enchilada Sauce:* Remove stems, seeds, and veins from the chiles; slightly dry roast them in a comal. Transfer the roasted chiles to a bowl, cover with hot water.
2. Soak the chiles for 15 minutes or until tender, remove from the liquid.
3. Roast the onion and unpeeled garlic directly on an ungreased griddle or heavy skillet, turn occasionally until the onions are charred and the garlic cloves are blackened in spots and soft, about 15 minutes for the garlic. Peel the garlic.
4. Lay the tomatoes on a baking sheet and place about 4 inches below a very hot broiler. Roast until blistered and blackened on one side, about 6 minutes. With a spoon or pair of tongs flip the tomatoes and roast on the other side.
5. Purée the chiles in a blender with the onions, garlic, tomatoes, water, cumin, oregano and vinegar. Add fresh water as needed to form a thick smooth puree. Pass through a sieve, using the back of a ladle to push it through. Reserve.
6. Heat the oil in a Dutch oven; add the chile purée; cook stirring until most of the liquid is evaporated. Add the stock and bring to a simmer. Cook for 15 minutes until the flavors meld. Season with salt and pepper.

# CHEEZ SAUCE (VEGAN)

*Yield: 1 pint*

<b>Ingredients</b>	<b>Amounts</b>
Canola oil	1 Tbsp.
Garlic cloves, sliced	2 ea.
Onion, sliced	¼ cup
Yellow potatoes, peeled, 1" chunks	6 oz.
Carrots, peeled, 1" chunks	3 oz.
Water	1/3 cup
Lemon juice	2 tsp.
Canola oil	2 Tbsp.
Nutritional yeast	¼ cup
Salt	1 tsp.

## **Method**

1. In a small sauce pot, heat the canola oil over medium heat. Add the garlic and onions and sweat for 2 minutes. Add the carrots and potatoes, toss to coat with the oil. Add the water, bring to a simmer. Cover tightly and let cook until the carrots and potatoes are tender, and the liquid has reduced to ¼ cups.
2. Place in the blender with the remaining ingredients and puree until smooth.