

Vegan Enchiladas

I'm feeling pretty proud. Just three weeks into the new house and kitchen and I am rockin' my favorite vegan enchiladas to feed the whole family for Sunday lunch. Now that's 7 hungry family members so we are talking 21+ enchiladas!

You are going to love this filling and if you can't make it to San Marcos, Texas, to buy Chepo's handmade corn tortillas, I am just sorry because they are remarkable. You'll just need to find a substitute. In the meantime, I am addicted because they are just the best.

The thing I love about vegan enchiladas is that you literally can make them with any veggies you have around. I filled mine this weekend with onion, spinach, mushroom, sweet pepper and zucchini. If I wasn't married to my favorite German who is not wild about spicy foods I would have added a few jalapenos. Just something to think about when you make these for yourself.

Ingredients for Filling

- 1 medium onion, peeled and finely chopped
- 1 large sweet pepper, peeled and diced
- 1.5 lbs of mushrooms sliced thin, drain very well after cooking
- 2 zucchini, diced
- 2 bags of chopped frozen spinach, thawed and very well drained
- Salt and Pepper to taste
- 1 teaspoon each of powdered cumin, coriander, Mexican oregano
- A pinch of cayenne pepper
- About 2 Tbsp Olive Oil, for sauteing vegetables

Preparation

I saute each vegetable one at a time, in a large heavy skillet with olive oil. As each one is finished it is added to a large bowl which holds the spinach. Season the mixture with salt and pepper to taste. Add 1 tsp each of cumin, coriander, oregano, and just a pinch of cayenne pepper.

- 24 Lard Free, Gluten Free, Organic Corn Tortillas
- Enchilada Sauce I like to make my own, but you can also find canned green or red enchilada sauce at the grocery store
- Toppings: Cashew Cream, Sliced Avocado, Guacamole or Salsa

Preheat oven to 350 degrees. Tortillas can be warmed gently in a skillet with or without oil. Fill each warmed tortilla with a spoonful or two of filling, roll, placing seam side down in a well-oiled baking dish. Continue until all tortillas are filled. Cover with enchilada sauce and tinfoil. Place in oven for 15-20 minutes. Be prepared to serve immediately with suggested toppings.

Enjoy!!!