

Enchiladas with Green Sauce

Ingredients

- 1 lb fresh tomatillos
- 3 fresh poblano peppers
- 1 fresh jalapeno
- 1 tablespoon olive oil
- 1 large yellow onion, peeled and diced
- 2 cloves garlic, peeled and minced
- 3 tablespoons potato starch (can be substituted for gluten free all-purpose flour)
- 1 teaspoon sea salt
- 1 teaspoon cumin
- 2 cups vegetable broth



Instructions

Stem and peel tomatillos. Slice in half or quarters. Set aside.

Place poblano and jalapeno peppers directly on gas burner over flame; using tongs, carefully turn after pepper is charred/blistered (3-4 minutes). Char all sides, remove from heat. Place in small bowl and cover with kitchen towel, allow to steam/cool for 10 minutes. Once cooled, peel charred skins from peppers. Slice lengthwise, removing seeds and stem.

In a saucepan over medium heat, sauté onion and garlic in olive oil. Once translucent and softened, add potato starch, salt, and cumin, stirring into a paste. Add vegetable broth, simmer and stir to thicken.

Remove from heat, cool slightly. Once cooled, add to a blender with tomatillos and fire roasted peppers – blend on high until smooth.

From Connie

Divide the sauce into 4 sections

Use vegan flour tortillas

For the filling: Sauté peppers, onions, and morning star crumbles in olive oil

Add ½ tsp salt, 1 tsp pepper, 1 tsp red chili powder, 1 tsp cumin, and canned Rotel.

Mix with ¼ portion of the green enchilada sauce

We also added 2 cups of black beans and some cheese

Put ¼ portion of the enchilada sauce in bowls

Roll each tortilla in it

Pour ¼ of the enchilada sauce in a baking pan then fill each tortilla

Pour the rest of the enchilada sauce on top

Add cheese and bake for 30-35 minutes in the oven

The green enchilada sauce recipe can be found at [Easy Green Enchilada Sauce | Vegan Gluten Free \(spabettie.com\)](#)