



Your farmers,  
Trish and Jeremy

## Roasted Enchiladas with Tomatillos

This is a recipe shared by Greg and Mary Beth – these two don't mess around: they make incredible meals. The kind of meals that fill your heart and soul, just as heartily as they fill your stomach. You'll want to print out a copy of this for quick reference. These are some *mighty fine* enchiladas, adapted from *Vegetarian Times*. A meal to share with friends.

### Tomatillo Sauce

1 1/2 lb. tomatillos, husks removed  
3 jalapeños, seeded  
1 cup chopped cilantro  
2/3 cup vegetable broth  
4 green onions, chopped (about 1/3 cup)  
1 tsp. sugar  
1/4 tsp. salt  
1-2 chipotles from small can of chipotles in adobo sauce, optional

### Enchiladas

1 small butternut squash (about 1 1/2 lb.), peeled, seeded and diced *or* sweet potato  
2 medium-size bell peppers, halved and cut into wedges  
1 large red onion, cut into wedges  
1 1/2 Tbs. olive oil  
1 tsp. ground cumin  
1 tsp. ground coriander  
1/2 tsp. salt  
3 cloves garlic, minced (about 1 Tbs.)  
12 6-inch corn tortillas  
1 1/2 cups shredded Monterey Jack cheese

To make Sauce: Cook tomatillos in pot of boiling water 3 to 4 minutes, or until soft (like a ripe plum). Drain. Purée jalapeños in food processor. Add tomatillos, cilantro, broth, green onions, sugar and salt (and chipotle, optional), and process until smooth. Set aside.

To make Enchiladas: Preheat oven to 400F. Coat roasting pan and 9×13-inch baking dish with vegetable/olive oil, or nonstick spray. Toss together squash (or sweet potato), peppers, onion, oil, cumin, coriander and salt in roasting pan. Bake 50 minutes, stirring occasionally, or until browned. Stir in garlic. Reduce oven to 350F. Warm tortillas one by one in large skillet over medium heat. Spoon 1/2 cup vegetables down center of each. Top with 1 Tbs. cheese. Roll and set seam side down in baking dish. Pour 2 cups sauce over enchiladas. Bake 15 minutes. Sprinkle with remaining cheese; bake 10 minutes. Warm remaining sauce in skillet over low heat.

To serve: Place two enchiladas on each plate and drizzle with warm tomatillo sauce.