

Throw Together Veggie Enchiladas

If meal planning motivation has failed you, or if you just have leftover vegetables in the fridge, throw together these enchiladas. You must have - salsa, tortillas, cheese, and chipotles in adobo. The filling is something you can play with. Mushrooms were awesome because they are tasty and filling. But add in spinach or broccoli if that's what you have. Only have zucchini? That'll work. Want more protein? Yes, some slightly mashed beans will do. Follow the basic recipe, adding the veggies that will cook slowest first and working up to the ones that wilt in seconds. Oh! And use your STEMS! Cilantro stems are a great add with leeks & garlic, and the mushroom stems add some water and texture.

Ingredients

Vegetables (this is what I had!)

- 16 oz or so of mushrooms (I used a mix of plain white and baby bella. It was what we had in the fridge)
- 1 red bell pepper, roughly chopped into cubes
- 2 handfuls of kale, roughly chopped.
- 1 leek, finely chopped
- 4 cloves of garlic, roughly chopped
- Cilantro stems

½ of a 7oz can of chipotles in adobo (I used 2 tbs of sauce, and 3 peppers), chop the peppers into manageable pieces.

Juice from 1-2 limes depending on how juicy they are

4 tortillas

Shredded cheese of your choosing

Salsa of your choosing. I used Trader Joe's salsa verde.

Neutral oil - we use avocado.

Toppings

- Avocado
- Cilantro
- Sour Cream
- Hot Sauce

Directions

Make Filling

1. Preheat the oven to 350 degrees.
2. If you're using whole mushrooms, take off the stems. DO NOT throw them out! Roughly chop them. They'll add flavor and moisture to the sauce and break down as you cook them.
3. Next cut your mushrooms. You'll want some in big chunks, and some in smaller slices so that texture is varied. I used half white mushrooms, which I quartered, and half baby bella, which I sliced.
4. In a large skillet, heat about 2 tbs of neutral oil over medium heat. Once it shimmers, add your biggest mushrooms to the pan. Cook for about 7 minutes, until they release water and start getting super golden and brown. Then add your next biggest mushrooms. Cook an additional 5 minutes. Finally add your chopped mushroom stems.
5. Add red bell pepper, leeks, garlic, and if you're using, the finely chopped cilantro stems, cook, stirring occasionally. You'll want to watch the liquid in your pan. The mushrooms and the oil will almost certainly be enough, but if not, add a tablespoon or so of water in as you cook, so that everything moves around okay.
6. Once everything is just about cooked, deglaze the pan with about two tablespoons of lime juice (from 1-2 limes), scraping up all the delicious browned bits. Season with salt.
7. Add the chipotle sauce and peppers. Stir around until everything is coated and the peppers burn slightly - about 3 minutes.
8. Add kale and stir until wilted.

Assemble Enchiladas

9. Remove filling from heat, and turn off burner. Holding tortillas with tongs, lay over hot burner until they puff a bit, flipping once. Make a stack.
10. In a nonstick or baking pan coated in oil or spray, coat the bottom of your pan with salsa.
11. Grabbing a tortilla at a time, sprinkle in a bit of cheese, fill with your veggie mix, and roll. Place seam side down on top of the salsa. Continue with all of your tortillas, fitting them snugly into your baking dish.
12. Dump the remainder of your salsa on top and spread evenly with a spatula.
13. Coat the top of the enchiladas with cheese.

Cook!

14. Bake the enchiladas for about 20 minutes - they should be warmed through and the cheese on top super melty. Switch your oven to broil, and get your cheese bubbly and brown.
15. Remove from oven and let cool slightly. Remove and plate with sour cream, cilantro, and avocado.