

Root Veggie Layered Enchiladas

- 1.5 TBSP olive oil
- 1 yellow onion, chopped small
- 2 russet potatoes, chopped small
- 1 large sweet potato, chopped small
- 2 carrots, chopped small
- 4-5 mushrooms chopped small
- 1 can pinto beans, rinsed and drained
- 1 small bunch kale, finely chopped
- 2 garlic cloves, minced
- 4-6 fresh sage leaves, finely chopped
- 9 corn tortillas
- 3-4 c [Apricot Mole Enchilada Sauce](#)
- 3 green onions, chopped small



Instructions

1. Heat oil in large skillet over medium heat. Add onions and cook until they start to turn translucent, about 5-10 mins.
2. Add potatoes and carrots and cook covered, stirring occasionally for 15-20 mins until starting to soften.
3. Add pinto beans and cook for 3-5 mins.
4. Add mushrooms, kale, garlic and sage and continue cooking covered for about 10 more minutes. If contents of pan seems too dry, add a TBSP of water. If contents of pan seem too wet or are at the softness you desire, you can cook this step uncovered to help evaporate some of the moisture.
5. Once potatoes and carrots are softened but not mushy, remove pan from heat and set aside.
6. Preheat oven to 375.
7. In a 9x13 baking dish, spread a thin layer of enchilada sauce. Place three corn tortillas on top then layer with another thin layer of sauce.
8. Place half of veggie mixture on top and do another thin layer of sauce.
9. Place three more tortillas on top with another thin layer of sauce, then top with remaining veggie mixture and another thin layer of sauce.
10. Place one last layer of three tortillas over the top and spread the rest of the sauce evenly over that.
11. Tent the baking dish with foil and place in oven on center rack. Bake for 35-40 mins or until sauce looks baked and kind of caramelized on top.
12. Remove from oven and top with chopped green onions. Serve immediately.
13. Store in airtight container in the fridge. Will keep for several days.

Picture Demonstration:

Steps 1-3



Step 4



Steps 7-10





Step 12

