



# Roasted Harvest Vegetable Enchiladas





## 6 Enchiladas | 3 Servings

*Recipe created by:  
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Mi Rancho*

### Ingredients:

- **6 Mi Rancho Organic Artisan Corn Tortillas**
- 1 cup Butternut Squash
- 1 Portobello Mushroom Cap
- 1 cup Small Bunch Kale
- ½ cup Red Bell Pepper
- 2 tbsp. Olive Oil
- ½ Leek
- 1 cup Heavy Cream
- 2 tbsp. Butter
- 2 tbsp. Flour
- 1 cup Sour Cream
- ⅛ tsp. Chile Powder
- ¼ tsp. Nutmeg
- Salt and Pepper to Taste
- 2 Roasted Diced Hatch Chiles (canned will be fine)
- ½ cup Canola Oil
- 2 ½ cups Shredded Monterrey Jack Cheese

1. Preheat oven to 400°F. Dice butternut squash, mushroom cap, and red bell pepper into ½ inch pieces. On large cookie sheet, coat vegetables with 1 ½ tbsp. olive oil, salt & pepper. Roast until slightly charred, soft (about 15 minutes).
2. Remove the hard stems from kale, slice into thin ribbons. Be sure to rinse kale and leek thoroughly to remove all grit. Chop leek into thin, half moons. In a frying pan, saute kale and leeks in 2 tsp. olive oil until wilted.
3. Mix roasted vegetables with kale and leeks. Remove from heat and set aside.
4. Melt butter in a medium sauce pan, add flour until incorporated. Add heavy cream, whisk constantly until incorporated and slightly thickened. Mix in sour cream. Add chile powder, nutmeg, salt and pepper, and hatch chiles. Mix together. In a small frying pan, warm canola oil. Lightly fry organic corn tortillas until flexible. Lay on a paper towel to remove excess oil.
5. Reduce oven temperature to 350°F. Lightly spray rectangular casserole dish with cooking spray. Pour about ½ cup of sauce in the bottom of the pan, lightly coating the bottom.
6. Assemble while tortillas are still warm. Lay tortilla on a flat surface to work, add ⅛ cup cheese and ¼ cup of vegetable mixture, and roll. You can be generous with the filling, just as long as you're still able to roll the enchilada. Place in the casserole pan with the seam side down. Repeat with the remaining 5 tortillas and ingredients.
7. Cover enchiladas with remaining sauce. Top with leftover cheese.
8. Bake at 350°F for 20 minutes until cheese is golden brown and sauce is bubbling.



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