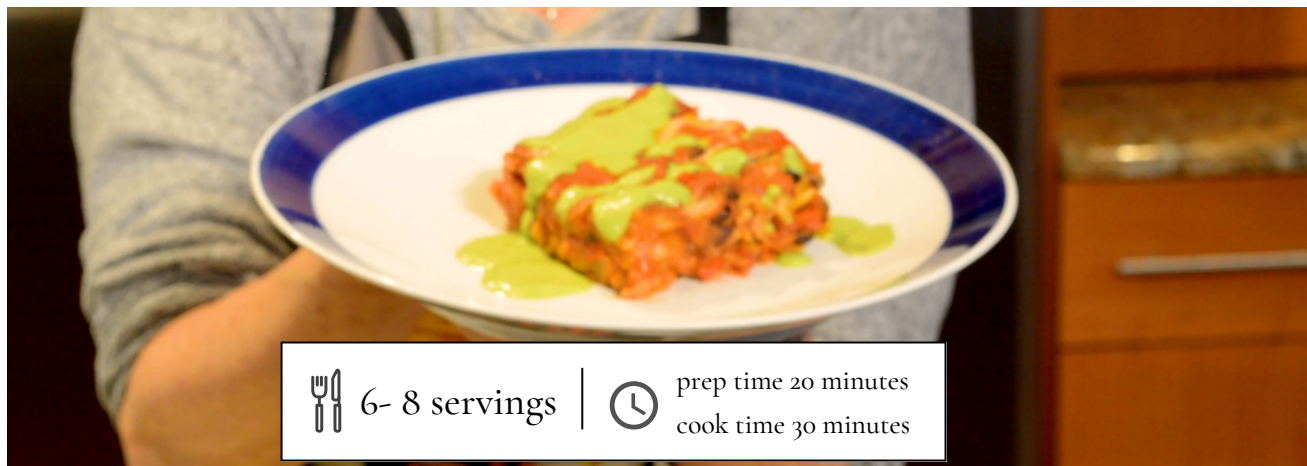


# Vegan Enchilada Casserole

with Creamy Cilantro Sauce or Enchilada Sauce



6- 8 servings



prep time 20 minutes

cook time 30 minutes

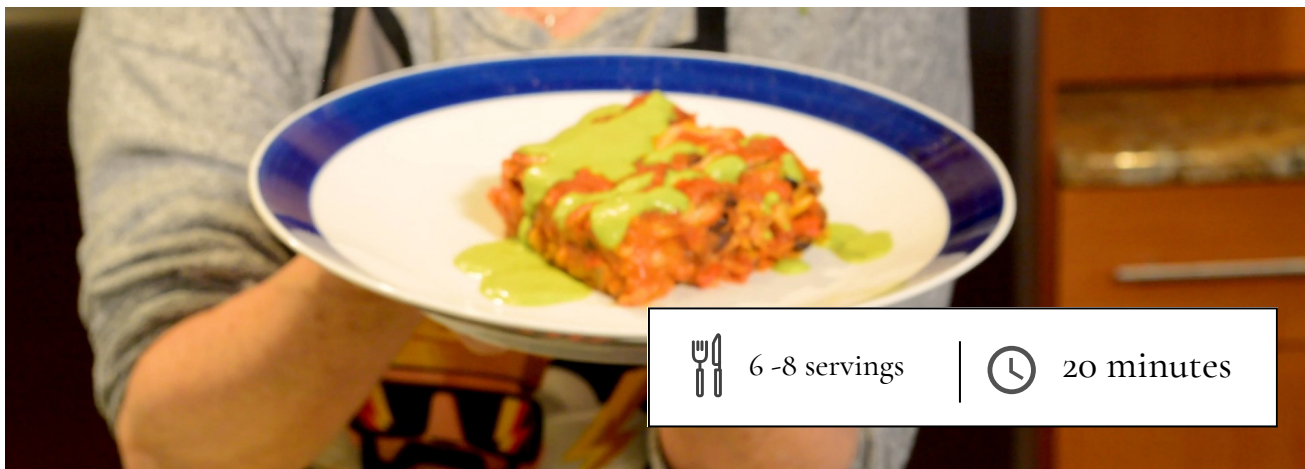
## Ingredients

- 1 tbs olive oil
- 1 medium white onion, peeled & diced
- 4 ounce can diced green chilies
- 1 red bell pepper diced
- 15 ounce can chili beans in sauce
- 15 ounce can pinto or black beans, drained and rinsed
- 1 cup peeled and finely diced sweet potato
- 1/4 cup vegetable broth
- 1 batch Homemade Enchilada Sauce (or 3 cups store bought)
- 12 corn tortilla, halved
- 2 cups shredded non-dairy cheese

## Method

1. Preheat the oven to 350 degrees
2. Lightly grease a 9 x 13" pan and set aside
3. In a large sauce pan, heat oil over medium heat.
4. Add onion and pepper, cook for 5 - 6 minutes or until softened.
5. Stir in chilies, beans, sweet potatoes and broth. Cook until sweet potatoes are just tender, about 8 minutes. \*\*If the potatoes start to stick, add in more broth, if needed\*\*
6. Add in 2 cups enchilada sauce and stir together to combine .
7. Pour 1/2 cup of the remaining enchilada sauce into the 9 x 13 dish and spread until bottom is evenly coated.
8. Top with a layer of 8 tortilla halves (see photo for how to layer) Then add 1/3 of the enchilada mixture and 1/3 of the shredded cheese.
9. Repeat with another layer of tortillas, enchilada mixture and cheese.
10. Follow by a final layer of tortillas, enchilada mixture, remaining 1/2 cup of sauce & cheese.
11. Cover the pan with foil and bake for 20 minutes.
12. Remove foil & bake uncovered for 10 minutes, until bubbly & hot.
13. Remove & let cook for 5 minutes then top with desired toppings.

*Toppings of choice: chopped fresh cilantro, diced red onion, thinly sliced green onion, avocado*



## Creamy Cilantro Sauce

### Ingredients

1/4 cup Cashews, soaked  
 overnight\*  
 1/4 bunch Cilantro, roughly  
 chopped (stems and leaves)  
 1 large Jalapeno Pepper  
 Juice of 1 Lime  
 1 tbsp unseasoned rice vinegar (or  
 the juice of another 1/2 lime)  
 1/2 tsp Salt  
 1/2 cup filtered water

### Method

1. Rinse Veggies
2. Use a knife to cut the sides of the Jalapeno pepper off, then roughly chop into 1" pieces.
3. Remove the seeds of the Jalapeno pepper and discard (if you would like the dressing spicy, you can leave a few in!)
4. Add all ingredients to a high- speed blender and process until smooth and creamy, about 45-60 seconds.
5. Serve as desired, refrigerate leftovers in an airtight container for up to 7 days.

## Enchilada Sauce

### Ingredients

3 tbsp oil  
 3 tbsp all - purpose flour  
 1 tbsp chili powder  
 1 1/2 tsp ground cumin  
 1/2 tsp garlic powder  
 1/2 tsp oregano  
 1/4 tsp salt  
 1/8 tsp cinnamon  
 1/4 tsp ground cayenne  
 1 (15 ounce) can crushed tomatoes  
 or tomato sauce  
 1 1/2 cup water or vegetable broth

### Method

1. In a medium sauce pan, heat oil over medium heat.
2. Add flour, then quickly whisk together until combined.
3. Add in chili powder, cumin, garlic powder, oregano, salt, cinnamon & cayenne pepper and toast until fragrant, about 1 minute.
4. Add in tomatoes and water, then bring to a simmer.
5. Cook over medium heat until thickened, about 5 - 7 minutes, whisking often.
6. For a thinner sauce, puree with an immersion blender or place the mixture in a blender and puree until smooth.