

Morningstar Enchiladas

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE BY CHEF ANDREW URBANETTI

Servings: 4 Serving Size: 2 enchiladas

Ingredients	Quantity	Measure
Onions, sliced	2	Cups
Bell peppers, sliced	2	Cups
Morningstar Chorizo Crumble	1	Pound
Cumin, ground	2	Teaspoons
Cilantro, chopped & divided	2	Fluid ounces
Vegan cheddar cheese	1	Cup
6" corn tortillas	16	Each
Onions, diced	½	Cup
Tomatillos, canned	14	Ounces
Red wine vinegar	2	Tablespoons
Canola oil, divided	2	Tablespoons
Vegan sour cream	½	Cup

Preparation

1. Heat 1.5 tablespoons of oil in a pan over medium heat until shimmering; add peppers and onions. Cook until browned.
2. Add Morningstar Crumbles and cumin; cook until well mixed and hot. Add cilantro and remove from heat.
3. While chorizo is cooking, lightly griddle/toast tortillas for 10 seconds per side.
4. Place 1oz. cheddar cheese in tortilla and top with ¼ cup of chorizo mix. Pinch sides and place in a greased casserole dish, tortilla side up.
5. Place in oven at 350 degrees and bake until tortillas are lightly browned.
6. While enchiladas are baking, pulse together diced onions, tomatillos, and vinegar in a food processor; season to taste.
7. Remove enchiladas from oven, top with salsa and vegan sour cream, and serve.

Nutrition Information *From USDA Nutrient Database

Calories: 645 Total Fat: 23g Saturated Fat: 5g Trans Fat: 0g Cholesterol: 5mg Sodium: 795mg Carbohydrate: 79g Fiber: 17g Sugar: 12g Protein: 30g