

## **Enchiladas Verde Casserole**

1 pkg. (12pc) Corn tortillas (check for simple ingredients: corn, water, lime juice and salt)

1 Onion, chopped small

3 garlic cloves, minced

3 - 4 cups (20oz bag) Hashbrowns, thawed - reserve about  $\frac{3}{4}$  to 1 cup to top enchiladas with 1 to 2 cup Kale or spinach or other greens of choice, roughly chopped

3 to 5 cups additional combo of veggies you like: corn, mushrooms, jalapenos, zucchini, butternut squash, etc

Greg's Favorite: cauliflower, red peppers & spinach; Kathy's: 2 c cauliflower,  $\frac{1}{2}$  c red pepper, 2 c mushrooms, 1 c corn, 2 c spinach

2 - 16 oz. jars Tomatillo sauce or salsa verde that is made using tomatillos as 1<sup>st</sup> ingredient

2 TBSP or more of seasonings: i.e. Mexican blend or cumin, chili, oregano, etc.. no worries, just taste until you like it.

Salt and Pepper to taste

1 bunch cilantro, chopped - optional

## **Cashew Crema Filling**

1 cup raw cashews soaked in hot water for one to two hours

$\frac{1}{3}$  + cup water (add additional 1 TBSP at a time if needed to blend)

2 TBSP fresh lime juice and zest from that lime

2 tsp apple cider vinegar or any vinegar you have

1 tsp smoked paprika

$\frac{1}{2}$  tsp salt

Start the cashews soaking.

In a large saucepan or pot, sauté onion in some water until translucent. Add your chosen combo of veggies in order of cooking time, adding splash of water as needed. Watch & stir until veggies are tender. If too much water remains, drain. Add hashbrowns, greens, seasonings & taste until yummy.

After the veggies are cooked, make the Cashew Crema Filling. Drain the cashews and add them to a food processor. Add lime juice & zest, vinegar, seasonings and water. Blend well for several minutes, scraping down the sides periodically.

Once this creamy filling is done AND your veggies are cooked and seasoned and not soggy with extra liquid (drain if needed), stir the crema into the veggies to get the filling for your enchiladas.

Cut the tortillas in small stacks down the middle to make ½ moons/circles and then again once more to make 4 wedges per tortilla. Spread 1/4 of the Salsa Verde into the bottom of a 9 x 13 glass or nonstick baking pan. Add a layer of tortilla wedges to cover the salsa on the bottom of the pan. It's okay to overlap a little here. Don't stress about it covering every inch. Now add about ½ the veggies mixture, top with more tortillas and most of the remaining salsa verde. Add the remaining veggie mixture. Spread on remaining salsa verde. Finally, top with the reserved 1/4 cup hashbrowns along with some extra plain or smoked paprika. This gives a bit of the illusion of cheese shreds on top.

Cover and Bake in a 350 oven for 30-40 minutes, uncovered for the last 10 minutes.. This freezes extremely well for future use (bake first). Thaw before reheating at 350 until hot all the way through the center. Serve with optional cilantro, chopped avocado, chopped tomatoes, red onion, Tofu Mayo, pickled jalapenos, etc.