

## Roasted Vegetable Enchiladas

### Prep time:

10 minutes

### Yields:

6 servings

### Prep Time:

90 minutes

### Cook time:

90 minutes

### Ingredients:

#### Sauce

- 1 poblano pepper, or green bell pepper
- 2 teaspoons extra-virgin olive oil
- 1 cup chopped yellow onion
- 3 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/4 teaspoon [paprika](#)
- 1/8 teaspoon ground chipotle pepper, (optional)
- 8 ounces tomatoes, roughly chopped
- 1 cup vegetable broth, (see Note)
- 1/2 cup packed fresh cilantro

#### Filling

- 1 green bell pepper, diced
- 2 cups butternut squash or sweet potato, dice
- 8 ounces cremini (baby portobello) mushrooms, diced
- 3/4 cup diced red onion
- 4 1/2 teaspoons extra-virgin olive oil
- salt and pepper to taste
- 12 6-inch corn tortillas

### Directions:

1. Preheat oven to 425°F.

2. To prepare sauce: Roast poblano (or bell) pepper directly over the flame of a gas burner, turning frequently with tongs, until evenly charred. (Alternatively, char under the broiler, turning once or twice, for 5 to 7 minutes total.) Transfer to a deep bowl, cover with plastic wrap, and set aside to steam for 10 minutes.
3. Meanwhile, heat 2 teaspoons oil in a medium saucepan over medium heat. Add yellow onion, garlic, 1 teaspoon salt, cumin, chili powder, paprika and ground chipotle (if using) and cook, stirring, until the vegetables have softened, about 5 minutes. Remove from the heat.
4. Peel the pepper, discard the stem and seeds, and chop. Add to the saucepan along with chopped tomatoes, broth and chopped cilantro. Return to medium heat and cook, uncovered, at a steady simmer, until the liquid has reduced slightly and the tomatoes have broken down, 10 to 15 minutes. Transfer to a blender and puree. (Use caution when pureeing hot liquids.)
5. To prepare filling: While the sauce simmers, place veggies in a single layer on a rimmed baking sheet. Drizzle with 4 1/2 teaspoons oil and sprinkle with salt and pepper. Roast, stirring halfway through, until the vegetables are tender and browned in spots, about 20 minutes total. Reduce oven temperature to 375°.
6. To prepare enchiladas: Spread 1/2 cup of the sauce in a 9-by-13-inch baking dish. Spread 1/3 cup of the filling and 1 tablespoon of the sauce down the middle of a tortilla and roll up to enclose the filling. Place seam-side down in the baking dish. Repeat with the remaining tortillas, filling and sauce. Spread the remaining sauce and filling over the enchiladas.
7. Bake, uncovered, until hot, about 15 minutes.

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