

ENCHILADA CASSEROLE

Filling

- 2–3 tablespoons of water or **vegetable broth**
- 1 cup diced **white onion**
- 5 large **garlic cloves**, minced
- 1/2 cup **corn**
- 1 cup diced **bell pepper**
- 1 (15.5 oz.) can **black beans**, drained and rinsed
- 2/3 cup **cilantro**, roughly chopped
- 3/4 cup vegan cheese or the Chipotle cheddar sauce (recipe here)
- 12 **corn tortillas**

Enchilada Sauce:

- 1 (8 oz.) can **tomato and chilis**
- 1 (8 oz.) can **tomatoes**
- 1 teaspoon ground **chili powder**
- 1 teaspoon ground **cumin**
- 1/2 teaspoon **garlic powder**
- 1/4 teaspoon dried **oregano**
- 1/4 teaspoon **salt**, to taste
- Freshly ground **black pepper**, to taste

Top with (optional)

- 1/4 cup **fresh cilantro**
- 2–3 tablespoons chopped **green onions**
- **Sliced lettuce**
- **Sliced jalapeno**
- Sliced **Avocado**



INSTRUCTIONS

1. Preheat the oven to 350°F and have a medium-sized casserole dish ready. The baking dish we used was 10×8".
2. Prepare the filling: In a medium pan over medium heat, heat about 2-3 tablespoons of water or vegetable broth. Once heated, add the onions and garlic, and sauté for 2-3 minutes or until it begins to become fragrant and

translucent. Add in the corn and bell peppers, and continue to sauté for 3 more minutes, adding more water or broth as needed to prevent burning. Remove from heat. Mix in the black beans and corn.

3. **Prepare the sauce:** In a high-speed blender, add in all of the ingredients for the sauce. Transfer the sauce into a medium saucepan over medium-low heat and warm, covered, for 8-10 minutes or until thickened. Set aside.
4. **Assemble the casserole:** Evenly distribute a thin layer of sauce to the bottom of the baking dish. Douse a tortilla in the sauce, being sure to cover both sides, and then set it into the bottom left of the dish. Repeat with a second tortilla and add that into the top left of the dish. Grab a third tortilla and cut it in half. Douse each half in sauce and then add one half onto the bottom right and the other on the top right. These tortillas are used to help create an even layer and fill any blank space that is not covered since they are round. Add in a layer of the vegetable mixture, along with a handful of chopped cilantro and about 3 tablespoons of cheese. Repeat these layers until you reach the top of the dish, and then add a final layer of wet tortillas. Dump the remaining sauce on top, and then top that with any remaining filling. Liberally add cheese sauce to the top of the casserole.
5. Place into the oven and bake for 20-25 minutes. Remove and allow it to cool for at least 10 minutes.
6. Top with cilantro and green onions. Serve

VEGAN CHEESE SAUCE

INGREDIENTS

- 2 cups peeled and chopped **Yukon gold potatoes**
- 1 cup peeled and chopped **carrots**
- 1/2 cup raw **cashews**
- 1 cup **unsweetened almond milk** (or non-dairy milk of choice)
- 1/2 cup **nutritional yeast**
- 1 chipotle pepper in adobo
- 3 tablespoons fresh **lemon juice**
- 1 teaspoon **salt**
- 1 teaspoon **garlic powder**
- 1 teaspoon **onion powder**
- **Black pepper** to taste, if desired



INSTRUCTIONS

1. Bring a medium pot of water to a boil, and place the potatoes, carrots, and cashews in once boiling. Simmer for about 20 minutes, or until fork-tender. Drain and transfer to a high-speed blender.
2. Add the remaining ingredients into the blender and blend until completely smooth.
3. Serve with your favorite crackers and veggies as a dip or use it as a cheese sauce over baked potatoes, Nachos, French fries, steamed broccoli, or in lasagna, casseroles, etc. Save any leftover in the fridge for up to 7 days.