

Swiss Chard Enchiladas

From Smitten Kitchen Keepers by Deb Perelman

Ingredients:

Filling

1 lb bundle swiss chard
1 large red onion
salt and pepper
olive oil
4 garlic cloves, thinly sliced
1 cup corn kernels
1 can black beans, drained and rinsed
1 cup crumbled Cotija cheese

Sauce (Elizabeth just used store bought)

1 can crushed tomatoes
1 tbsp chili powder or chipotle chili powder
1/2 tsp sugar
3/4 tsp cumin
1 tsp dried oregano

Assembly & Finish

8-inch flour tortillas
1 cup coarsely grated Monterey Jack or cheddar cheese
handful of cilantro, roughly chopped
1 ripe avocado, thinly sliced
1/2 cup sour cream

Directions:

Heat the oven to 400 degrees F.

Strip the leaves from the chard stems and cut into 1/2 inch ribbons, and set aside. Cut stems into 1/4 inch segments. Cut red onion in half, and one of the halves in half again. Thinly slice one of these quarters, season it with a pinch of salt, and set it aside for garnish. Finely chop the remaining three quarters of the onion.

Heat a large frying pan over medium-high heat. Add 2 tbsp olive oil and once it is hot, add the chard stems, chopped onion, and garlic, and season with salt and pepper. Cook until the stems soften slightly and the onion is browned at the edges, 5 to 7 minutes. Add the greens and more

salt and pepper, and cook until the chard is wilted down and tender, 5 to 8 minutes. Add the corn, and cook for 2 minutes. Transfer to a bowl, and add the black beans and crumbled Cotija. Taste the filling, and make sure the seasoning is as you like it.

In a blender, combine the tomatoes, 3 tbsp olive oil, chili powder, sugar, cumin and oregano until the mixture is absolutely smooth. Season well with salt.

Coat a 9 x 13 inch baking dish lightly with oil or nonstick spray, and pour in 1/2 cup enchilada sauce; spread it evenly across the bottom. If your tortillas are going to crack or tear when they bend, warm them slightly before assembling.

Grab your first tortillas and spread 1 tbsp sauce on it. Scoop some of the filling onto the sauce, roll the tortilla into a cigar shape, and arrange it, seam side down, at one short end of the baking dish. Repeat with the remaining tortillas, using up all the filling. Pour the remaining enchilada sauce on the tortillas and sprinkle with the grated cheese. Bake for 20 minutes, until the cheese is melted, the sauce is bubbling, and any exposed parts of the tortillas are browned.

Scatter with the reserved red onion, cilantro, and avocado, and dollop with sour cream.