

Swiss Chard and Cheddar Enchiladas with Spicy Sour Cream Sauce & Beet Escabeche Salad

4 SERVINGS | HANDS ON TIME: 25 minutes | TOTAL TIME: 50 minutes

El Milagro Corn Tortillas

Johnson's Backyard Garden or Gundermann Acres Swiss Chard, washed, woody ends trimmed

Kitchen Pride Crimini Mushrooms, washed immediately before use

Stryk Jersey Farm Cheddar Cheese

Animal Farm Mixed Lettuces, washed and dried well

Farmhouse Kitchen Spicy Sour Cream Sauce

Farmhouse Kitchen Spiced Tomato Sauce

Farmhouse Kitchen Beet Escabeche

Sea salt and freshly cracked black pepper

Olive or vegetable oil

Adjust oven rack to middle position and preheat oven to 375°F degrees.

STEP 1 Prepare the vegetables. Roughly chop the tender swiss chard stems and leaves into approximately 1/2" pieces. Set chard stems and leaves aside separately. Slice the mushrooms into about 1/4" pieces and set aside.

STEP 2 Place a large saute pan over medium heat. When the pan just begins to smoke, add 1 tbsp. oil, the sliced mushrooms, and 1 tsp. of salt and pepper. Sauté the mushrooms for 2-3 minutes or until they shrink in size and lightly brown. Add the chard stems to the pan and cook for 2-3 minutes, then add the chard leaves. Saute for an additional 2-3 minutes until the stems are tender and the leaves are wilted. Transfer the vegetables to a colander or strainer and lightly press down with a wooden spoon to help remove excess liquid. Set aside to cool while you prepare the tortillas.

STEP 3 Wipe the saute pan clean with a paper towel and return to medium heat. Lightly brush or spritz both sides of the tortillas with oil. When the pan is hot, warm the tortillas for 20-30 seconds on each side or until they soften and become pliable. Transfer warm tortillas to a clean plate or cutting board.

STEP 4 To assemble enchiladas, first add a thin layer of the vegetables on the bottom of an 9" x 13" baking dish. Next, add 1/2 of the shredded cheddar cheese to the vegetables and combine. Lay a tortilla on a cutting board and fill with 2 tbsp. of the vegetables. Spoon the vegetable mixture lengthwise on the bottom half of the tortilla and roll up and away from you. Carefully transfer the filled tortillas to the baking dish and place seam side down. Continue until all tortillas are filled and rolled, placing them directly next to one another in the baking dish. Add any leftover vegetables around the rolled tortillas. Pour the spiced tomato sauce over the top of the rolled tortillas, followed by the remaining sour cream sauce. Sprinkle with remaining cheddar cheese. Cover the baking dish with foil or a lid and bake for 15 minutes. Remove the lid and continue baking for 10-15 minutes or until the sauce is bubbly.

STEP 5 Shortly before serving, toss the mixed lettuces with the beet escabeche and season to taste with salt and pepper. Use a large spatula to transfer enchiladas to serving plates. Serve with a side of beet escabeche salad. Enjoy!



Love Local, Eat Texas
FARMHOUSEDELIVERY.COM