

## Ranchero Sour Cream Enchiladas

**2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 40**

El Milagro Corn Tortillas, room temperature  
Kitchen Pride Mushroom Farm Crimini Mushrooms, wiped clean with moist cloth just before use  
Gundermann Acres Swiss Chard, washed  
Farmhouse Kitchen Prepared - Strk Aged Cheddar Cheese  
Farmhouse Kitchen Ranchero Sauce  
Farmhouse Kitchen Rice Spice  
Gulf Pacific White Rice  
Olive or Canola Oil  
Salt and Pepper

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

**STEP 1** Bring 1 cup of water, a big pinch of salt, rice spice and 2 tsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

**STEP 2** Prepare vegetables. Slice mushrooms into ¼” thick pieces. Chop tender Swiss chard stems and leaves into 1” thick ribbons. Set Aside.

**STEP 3** In a saute pan or cast iron skillet over medium-high heat, add 1 tbsp. oil. Just before pan smokes, add mushrooms. Sauté mushrooms for approximately 3 minutes. Add chard and cook for an additional 2 minutes. Remove from heat and set aside.

**STEP 4** In an 8” x 8” casserole dish, spread a small amount of ranchero sauce and vegetables across the bottom of dish (just enough to cover). Cut or tear corn tortillas to fit the pan and spread a layer across the dish. Top with half of the ranchero sauce, then add another layer of tortillas, then top with the rest of the sauce. Top the whole dish with shredded cheese. Distribute sauce accordingly. Cover casserole dish with a lid or aluminum foil. Place in oven and bake for 25 minutes. Remove lid and continue to bake for 5 more minutes. Remove from oven and serve on a plate with rice on the side. Enjoy!

## Ranchero Sour Cream Enchiladas

**4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 40**

El Milagro Corn Tortillas, room temperature  
Kitchen Pride Mushroom Farm Crimini Mushrooms, wiped clean with moist cloth just before use  
Gundermann Acres Swiss Chard, washed  
Farmhouse Kitchen Prepared - Strk Aged Cheddar Cheese  
Farmhouse Kitchen Ranchero Sauce  
Farmhouse Kitchen Rice Spice  
Gulf Pacific White Rice  
Olive or Canola Oil  
Salt and Pepper

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

**STEP 1** Bring 2 cup of water, a big pinch of salt, rice spice and 1 tbsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

**STEP 2** Prepare vegetables. Slice mushrooms into ¼” thick pieces. Chop tender Swiss chard stems and leaves into 1” thick ribbons. Set Aside.

**STEP 3** In a saute pan or cast iron skillet over medium-high heat, add 2 tbsp. oil. Just before pan smokes, add mushrooms. Sauté mushrooms for approximately 3 minutes. Add chard and cook for an additional 2 minutes. Remove from heat and set aside.  
(NOTE: You may need to cook vegetables in multiple batches)

**STEP 4** In an 8” x 8” casserole dish or larger, spread a small amount of ranchero sauce and vegetables across the bottom of dish (just enough to cover). Cut or tear corn tortillas to fit the pan and spread a layer across the dish. Top with half of the ranchero sauce, then add another layer of tortillas, then top with the rest of the sauce. Top the whole dish with shredded cheese. Distribute sauce accordingly. Cover casserole dish with a lid or aluminum foil. Place in oven and bake for 25 minutes. Remove lid and continue to bake for 5 more minutes. Remove from oven and serve on a plate with rice on the side. Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Corn Tortillas - If not using immediately, store in the refrigerator. Use within 5 days.

Crimini Mushrooms - Store in the refrigerator in the bag in which they came. Use within 5 days.

Swiss Chard - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Strk Cheddar - Store in the refrigerator. Use within 5 days.

Ranchero Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: Village Farms tomato, bell pepper, onion, jalapeno, cumin, sour cream, salt)

Rice Spice - Keep in a cool, dry place in the kitchen until ready to use. (Ingredients: smoked paprika, cumin, mexican oregano, New Mexican chili powder, salt)

White Rice - Keep in a cool, dry place in the kitchen until ready to use.

**\*Contains dairy inclusive ingredients.**

**\*\*Not made with gluten, egg, nuts, peanuts fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**

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