

From the kitchen of David and Jennifer Deaven



A: 1T butter
B: 1T butter
C: 15oz frozen spinach
2C garlic, minced
2 onions, sliced thin
D: 2T butter
1 1/2C feta cheese, 1/4" cubes
E: 1/2C vegetable broth
F: 1C vegetable broth
G: 2T canola oil
H: 4oz cheddar cheese, shredded
5 jalapeno peppers, sliced

Vegetarian/Spinach Feta Enchiladas

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1. Saute (A) in iron skillet for about 2 minutes until the raisins are soft and puffy. Remove to a large bowl.
2. Place (B) in skillet, saute until caramelized (~15 minutes) and add to bowl with (C).
3. Saute (D) in large iron skillet until bubbly. Add (E) and deglaze, add 3/4C of bowl contents, add (F) and puree until smooth. Return to skillet, add remainder of bowl and toss well.
4. Prepare and fill tortillas (G). Heat oil in pan, heat both sides of a tortilla, then dunk each tortilla into the sauce to coat, spoon one large spoonful of filling, roll into cylinders, and arrange in medium baking dish, topping with any remaining sauce. Alternately, make burritos using flour tortillas.
7. Top with (H) and bake 350F for 25 minutes.

Servings: 8

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