

GRILLED VEGGIE ENCHILADAS

Prep Time: 30 Minutes

Cook Time: 45 minutes

Total Time: 1 hour 15 minutes

Ingredients:

1	whole zucchini, quartered lengthwise
2	whole yellow squash, quartered lengthwise
1	whole red onion, sliced thick
8	whole mushrooms, halved
	salt and pepper
	olive oil - for grilling
3 cups	enchilada sauces (homemade or canned)
12	whole corn tortillas
	vegetable oil, for frying
3 cups	grated monterey jack cheese, more if needed
2	whole green onions, sliced
4	whole roma tomatoes, diced, for serving
	chopped cilantro, for serving
	crumbled queso fresco or cotija cheese, for serving



Directions:

Heat a grill or grill pan. Lightly oil the grill and grill the vegetables, sprinkling with salt and pepper, until nice grill marks formed and vegetables are slightly tender but not overly so. Remove from the grill and cut the vegetables into a large dice. Mix together and set aside.

Heat the enchilada sauce in a separate skillet until warm.

Heat 1/2 inch vegetable oil in a small skillet over medium heat. Using tongs, fry tortillas one at a time for only ten seconds per side (don't allow to crisp.) Remove from oil and place on a paper towel-lined plate to drain.

Preheat the oven to 375 degrees F.

Using tongs, dunk one tortilla in the sauce. Lay it on a plate and spoon one or two tablespoons of the vegetable mix in a line down the middle. Top with some cheese and green onion. Roll the tortilla, then place it seam side down in a 9 x 13 inch baking pan. Repeat with remaining tortillas.

Spoon some more sauce over the enchiladas and sprinkle on the remaining cheese. Bake for 20 minutes until the cheese is melted and bubbly. Serve immediately with diced tomatoes, cilantro, and crumbled queso fresco.

Source: thepioneerwoman.com