

# **Vegetable Enchiladas**

## **With Pablano red sauce and cheddar cheese**

- 1- Jicama sliced and julienne**
- 2- Yellow squash julienne**
- 3-Onions julienne**
- 3- Zucchini julienne**
- 1 –cup cheddar cheese shredded**
- 18- 20 yellow corn tortillas 2-cups Veg oil heated to approx (200 degrees)**
- 2- cloves garlic**
- 2-tblspn-chili powder**

### **Sauce**

- 1 –package Pablano dried peppers**
- 1 – package California dried peppers**
- 2- cups Veg broth**

**Combine all veggies, sauté 4 minutes in small amount of oil, cool, add cheese, chili powder, salt and pepper to taste, and mix.**

**Toast peppers in oven 6 min 350 degree, add to veggie broth blend till smooth roll tortillas with Veg mix and cheese cover with sauce bake 9 minutes cover with additional cheese and sliced black olives.**