

---

# Green Chili Enchiladas with Portabella Mushroom, Zucchini & Pepper

## Description

A great plant-based recipe option!

Total time: 40 min Yield: 6 to 8 servings

## Ingredients

3 poblano peppers (roasted, burnt skin removed, deseeded)  
28 oz green chili enchilada sauce  
3 clove garlic + 1 tbsp. (minced, divided)  
1 bunch cilantro (ends for enchilada sauce - about 2 cups, tops rough chopped for filling)  
1 Tbsp olive oil  
1 sweet onion, julienne  
2 portabella mushrooms (stemmed, gills removed with a spoon)  
1 red bell pepper (julienne)  
1 yellow bell pepper (julienne)  
7 oz diced mild green chiles  
1 1 medium sized zucchini (julienne)  
1 pkg mild taco seasoning mix  
10 large flour tortillas  
16 oz Mexican Style 4 cheese blend (divided, half for filling, half to top enchiladas)

Prep Time: 20 min Cooking Time: 20 min Total Time: 40 min

## Instructions

Place roasted peppers, enchilada sauce, 3 cloves of garlic, cilantro ends into a blender and blend until smooth and set aside. Preheat the oven to 400°F.

In a large sauté pan, heat olive oil over medium-high heat. Add onion, 1 tbsp. minced garlic and stir. Add mushrooms, bell peppers and sauté for 5 to 7 minutes until vegetables are soft, stirring occasionally. Add green chiles, zucchini, and taco seasoning. Sauté the mixture for another 2 minutes. Remove pan from heat and place into a large bowl and allow to cool. Once the mixture is cool add 8 oz. of cheese and chopped cilantro and mix well.

Add ¼ of the enchilada sauce each to the bottom of a 9" x 13" baking dish. To assemble the enchiladas, lay out the tortillas, add the zucchini filling evenly to the tortilla. Roll up the tortilla and place into the sauced baking dishes. Cover the rolled enchiladas evenly with the remainder of the sauce, add the rest

---

of cheese evenly over the top. Bake uncovered for 15 to 20 minutes, until the enchiladas are hot and cheese is melted.

**Recipe brought to you by:**

Chef Ryan Covert