

## Poblano & Potato Verde Enchiladas

**Yield: 4 Servings**

### Ingredients:

#### Enchiladas:

- 1 tbsp extra virgin olive oil, plus more for brushing
- 1 small yellow onion, halved and thinly sliced
- 1 poblano pepper, stemmed and seeded, sliced into thin strips
- 1 ½ lb potatoes, peeled and cubed
- ½ tsp sea salt, plus more to taste
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- 2 garlic cloves, minced
- ½ tsp fresh ground black pepper
- 1 cup cooked black beans, drained and rinsed
- 1 ½ cups tomatillo salsa (homemade or storebought)
- 8 corn tortillas, warmed

### Directions:

1. Add the diced potatoes to a large pot and cover with cold water. Bring to a boil over medium heat. Cook until tender, about 20 minutes. Drain and set aside.
2. In a large skillet, heat the olive oil over medium heat. Add the onion, poblano, and a pinch of salt and cook until the onion is soft, about 5 minutes. Add the potatoes, coriander, and cumin and cook, about 5 minutes more.
3. Stir in the garlic, salt, and black pepper. Mash the potatoes with the back of a fork, just enough to create a chunky texture. If the mixture needs more moisture, add a splash of water, broth, or milk. Remove from the heat and transfer to a large bowl. Stir in the black beans.
4. Preheat the oven to 400F. Brush a 9 x 13-inch baking dish with olive oil, then spread a heaping ½ cup of the tomatillo salsa on the bottom of the dish. Fill each tortilla with about ½ cup of the enchilada filling. Roll the tortillas and place them seam-side down in the baking dish. Pour the remaining 1 cup salsa over the enchiladas. Bake, covered, for 15 minutes. Uncover and bake for 10 minutes more.
5. Let the enchiladas cool slightly. Top with desired toppings.

### Optional Toppings:

- ¼ cup diced red onion
- 2 radishes, sliced paper-thin
- ½ avocado, diced
- ½ cup chopped fresh cilantro
- ½ jalapeno or serrano pepper, thinly sliced
- Lime slices, for serving



## Tomatillo Salsa:

- 6 medium tomatillos
- ¼ medium yellow onion, cut into large chunks
- 1 jalapeno pepper, stemmed
- 2 garlic cloves, unpeeled
- ½ tsp lime zest
- 1 ½ tbsp fresh lime juice
- 1 ½ tbsp extra-virgin olive oil, plus more for drizzling
- ¼ cup chopped fresh cilantro
- ½ to ¾ tsp sea salt

### Directions:

1. Preheat the oven to 450F and line a baking sheet with parchment paper.
2. Remove the husks and rinse the tomatillos under cool water to remove the stickiness.
3. Place the tomatillos, onion, garlic and jalapeno on the baking sheet, drizzle with olive oil and a **generous** pinch of salt, and toss.
4. Roast 15-20 minutes, or until the tomatillos are soft and well browned.
5. Peel the garlic and transfer to the bowl of a food processor. Add the roasted vegetables, lime zest, lime juice, olive oil, cilantro, and salt and pulse until finely chopped. Season to taste.

