

Green Enchiladas

Portions: 150

Ingredients:

Amount	Item
35 lbs	Tomatillo, husks removed, washed, and halved
4 lbs	Jalapeño Peppers, halved, seeds removed
3 lbs	Poblano Peppers, halved, seeds removed
7lbs	Russel Potatoes, peeled and cut in batonnet
3lbs	Baby Spinach, Fresh
3lbs	Brown Onions, peeled and sliced
30 fl oz	Olive Oil
18 oz	Garlic Cloves, peeled
15 cups	Cilantro Leaves, Fresh
7.5 qt	Vegetable Broth, from concentrate
3.75 cups	Almonds, Blanched
10 tsp	Salt
8 cups	Queso fresco, Crumbleb
11 lbs	Panela Cheese, grated

Method:

Green Sauce

1. Preheat oven at 425 degrees
2. Place the tomatillos, jalapeño peppers, poblano peppers, and garlic on a baking sheet and drizzle with the oil and the salt. Roast for 30 minutes, stirring halfway to prevent burning.
3. Remove the baking sheet and place everything in a blender or food processor (along with juices). Pulse a few times to just combine, then cilantro, vegetable broth, almonds. Puree or blend until smooth. Set aside.

Enchilada filling

4. Steam baby spinach in the oven until tender
5. Mix potatoes and onions, steam in the oven until tender
6. Mix spinach, onions, and potatoes
7. Cut panela cheese into medium pieces

Enchilada roll up

8. Reduce oven temperature to 400 degrees
9. Pour a light layer of sauce on the bottom of the pan

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10. Place 20 g of panela cheese, and 20 g of the potato, spinach, and onions mixture in each tortilla. Roll up and arrange in pan, seam side down. Repeat with the remaining tortillas
11. Cover enchiladas with the remaining sauce
12. Bake for 15 minutes until panela cheese softens
13. Remove, let cool for a few minutes, add crumbled queso fresco on top