

Roasted Cauliflower Enchiladas

(www.gimmesomeoven.com/)

Ingredients:

1 batch Roasted Cauliflower (other recipe)
1 batch Red Enchilada Sauce (other recipe)
8 corn tortillas
1 can red kidney beans, rinsed and drained
3 cups cheese (Colby and/or Tasty), grated

optional toppings:

coriander, chopped
red onions, chopped
avocado, diced
sour cream

What to do:

1. Preheat oven to 180°.
2. Grease baking dish.
3. Prepare Roasted Cauliflower (see other recipe sheet)
4. Prepare Red Enchilada Sauce (see other recipe sheet)
5. Warm tortillas in microwave according to packet instructions.
6. Assemble enchiladas:
 - a. Set up an assembly line including: tortillas, enchilada sauce, roasted cauliflower, beans, and cheese.
 - b. Place a tortilla flat on a plate, and spoon a heaping tablespoon of enchilada sauce into the centre of the tortilla. Spread it around evenly with a spoon.
 - c. Then add $\frac{1}{4}$ cup of shredded cheese in a line down the centre of the tortilla, topped with a spoonful of beans and roasted cauliflower.
 - d. Roll up the enchilada, and place it in the prepared baking dish, seam side down.
7. Repeat with the remaining tortillas, cheese, beans and cauliflower.

8. Then pour the remaining sauce down the centre of the pan of enchiladas, and use a spoon to spread it around evenly. Sprinkle with remaining cheese.
9. Bake uncovered for 20 minutes, until the enchiladas are cooked through and the tortillas are slightly crispy on the outside.
10. Serve the enchiladas while they're nice and warm, garnished with lots of toppings.

Notes:

- * denotes Adult supervision required.