

VEGAN ENCHILADAS

Recipe by Akasha Richmond

PAIR WITH:

"NOBLES VINEYARD"
PINOT NOIR

INGREDIENTS

CREMA

- 1 cup raw cashews (4 ounces)
- 2 tablespoons fresh lime juice
- 1 teaspoon white vinegar
- 1 teaspoon smoked paprika
- 1/2 teaspoon salt

SAUCE

- 2 pounds fresh tomatillos, husked & quartered
- 1 medium white onion, coarsely chopped
- 2 garlic cloves, chopped
- 1 jalapeño, seeded and coarsely chopped
- 2 cups vegetable stock
- 1/2 cup chopped cilantro
- Salt and freshly ground pepper

ENCHILADAS

- 2 cups butternut squash, diced (1/2-inch)
- 2 tablespoons extra-virgin olive oil
- Salt and freshly ground pepper
- 1 medium onion, finely chopped
- 2 shallots, minced
- 2 cups thinly sliced shiitake caps
- 2 cups frozen corn kernels
- 2 cups finely chopped Tuscan kale
- 1 cup canola oil
- 12 corn tortillas
- Sliced avocado and red onion, cilantro leaves and toasted pumpkin seeds, for serving

PREPERATION

Crema

- In a medium heatproof bowl, cover the cashews with hot water and let stand for 2 hours. Drain and transfer the cashews to a food processor. Add the lime juice, vinegar, paprika, salt and 1/4 cup of water and puree until smooth and creamy.

Sauce

- In a large saucepan, combine the tomatillos, onion, garlic, jalapeño and stock and bring to a simmer. Cook over moderate heat until the vegetables are tender, about 15 minutes. Transfer the mixture to a food processor, add the cilantro and puree until smooth. Season with salt and pepper.

Enchiladas

- Preheat the oven to 400°. In a small baking pan, toss the squash pieces with 1 tablespoon of the olive oil and season with salt and pepper. Roast for 15 minutes, until tender. Remove the squash from the oven and lower the temperature to 375°.
- Meanwhile, in a large skillet, heat the remaining 1 tablespoon of olive oil. Add the onion and shallots and cook over moderate heat until softened, 5 minutes. Add the shiitake and cook until lightly browned, about 6 minutes. Add the corn and kale and cook until the kale is wilted, 5 minutes. Add the squash and season with salt and pepper.
- In a large nonstick skillet, heat the canola oil. Dip 1 tortilla into the hot oil and cook just until pliable, turning once, about 10 seconds. Drain the tortilla on paper towels and repeat with the remaining tortillas.
- Spoon 1 cup of the tomatillo sauce into a 9-by-13-inch glass or ceramic baking dish. Arrange all of the tortillas on a work surface and divide the filling between them. Roll up the enchiladas and arrange them in the baking dish, seam sides down. Spoon 2 cups of the sauce on top. Cover the dish with foil and bake for about 25 minutes, until the enchiladas are heated through. Spoon the crema on top and serve with avocado, red onion, cilantro and pumpkin seeds.