



Recipes

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Autumn Harvest Vegetable Enchiladas with Guajillo Sauce

Serves 24

Ingredients:

- 24 Mission® 6" Yellow Corn Tortillas (10503)
- 2 cups Vegetable Oil
- 3 Tbsp. Vegetable Medley per enchilada (see Related Recipe)
- 1 tsp. Sliced Green Onion , per enchilada
- 1 Tbsp. Cheese Mixture per enchilada (see Related Recipe)
- Guajilo Sauce (see Related Recipe)

Directions:

1. In a medium saucepan, heat vegetable oil over medium-high heat. When oil is very hot, add the Mission® corn tortillas one at a time, turning over almost immediately. They may puff, but should not stiffen. Tortillas should be flexible. Lay tortillas on paper towels and set aside.
2. Coat tortillas in enchilada sauce. Line tortillas with Swiss chard and fill with vegetable and cheese medley. Roll up and garnish with remaining cheese and green onions.





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Vegetable Medley

Serves 1

Ingredients:

1 1/2 Tbsp. Olive Oil
6 Tbsp. Butter
2 Sweet Potatoes , diced
1 small Butternut Squash , diced
2 Red Potatoes , diced
1 White Rose Potato , diced
2 Granny Smith Apples , diced
24 Swiss Chard Leaves , roughly chopped
2 1/2 tsp. Salt
1/2 tsp. ground Cumin
1 tsp. Thyme Leaves
1 tsp. ground Black Pepper
2 Tbsp. fresh Marjoram
2 Tbsp. fresh Chives
1 Tbsp. fresh Sage
2 Tbsp. fresh Garlic , minced
2 Tbsp. Shallots , chopped

Directions:

1. Season vegetables and apples with salt, cumin, thyme and black pepper.
2. Place butter and olive oil in a large sauté pan over high heat. Add vegetables and sauté until tender yet crispy outside, about 15 minutes.
3. Add the garlic, shallots and swiss chard and heat until the Swiss chard is slightly wilted.
4. Remove from heat, add fresh herbs, garlic and shallots. Toss and set aside.





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Cheese Mixture

Serves 1

Ingredients:

3/4 cup Goat Cheese , crumbled
3/4 cup Monterey Jack Cheese , shredded
1/2 cup Queso Fresco
1/2 cup Mozzarella Cheese , shredded

Directions:

1. Combine all cheeses in a bowl. Set aside until ready to assemble.

Guajillo Enchilada Sauce

Serves 1

Ingredients:

1 cup Mission® Pre-Fried Tri-Color Triangle Tortilla Chips (08613)
4 Ancho Chiles , seeded and toasted
5 Guajillo Chiles , seeded and toasted
7 cloves Garlic , peeled and minced
1 large Onion , diced
6 cups Chicken Broth
5 large Roma Tomatoes , stemmed and chopped
2 Tbsp. Granulated Sugar
2 tsp. Salt

Directions:

1. Place all ingredients except Mission® tortilla strips in a stock pot. Bring to a boil, then reduce to simmer for 30-40 minutes. Chilies should be very soft. Place chile mixture and chips in blender and puree thoroughly.