Mushroom & Goat Cheese Enchiladas

Serves 16

Ingredients:

4 Tbsp. Vegetable Oil

4 qts. Portobello Mushrooms Caps, sliced

5 1/2 cups Shiitake Mushrooms , sliced

2 cups Onions , diced

2 Tbsp. Garlic , minced

2 Tbsp. Oregano , fresh, minced

1 Tbsp. Ground Coriander

1/4 cup Fresh Sage , minced

6 cups Fontina Cheese , grated

6 1/2 cups Goat Cheese , crumbled

16 Mission® 6" White Corn Tortillas (10605)

Tomatillo Sauce (see Related Recipe)

Directions:

1. Heat oil in a skillet over medium high heat, add mushrooms and sauté them until they start to shrink and soften, about 7 minutes.

2. Add onion, garlic, oregano, coriander, sage and sauté for 3 more minutes. Pour mixture into a bowl and stir in two-thirds of the Fontina cheese and goat cheese; mix well.

3. Heat remaining oil in a new skillet. When oil is hot, dip each Mission® corn tortilla, one at a time, and fry for about 5 seconds each side. Fry until tortilla is pliable and softened, not crisp. Remove and drain on paper towels. Divide the filling evenly among the tortillas, roll them up and place in a lightly oiled sheet pan.

4. To serve, pour the roasted vegetable sauce over enchiladas, top with Fontina and Goat Cheese. Bake in oven heated at 350° F for 10 minutes or until the sauce bubbles.

5. Remove from oven, top with cilantro and serve with Tomatillo Sauce.

Tomatillo Sauce

Serves 1

Ingredients:

1/8 oz. Garlic

1/8 oz. Jalapeno Pepper , stemmed and seeded

3/8 oz. Onion , chopped

1 oz. Salsa Verde

3/4 oz. Vegetable Broth

1/8 oz. Cilantro

Salt and Pepper to taste

Directions:

1. Preheat oven to 425º F. Lightly oil a roasting pan and place garlic, jalapenos and onions in pan.

2. Roast until soft and golden brown, about 20 minutes.

3. Allow vegetables to cool enough to puree. Transfer roasted vegetables to a blender or food processor. Add salsa, cilantro and broth and puree. Sauce can be held on a hot or cold line.

4. Serve warm or at room temperature.