

# Cheesy Veggie Enchiladas

**Makes:** 50 Servings

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Ingredients	Weight	Measure
Sweet potatoes, cooked, boiled & drained, or baked, w/o salt	6 lb 4 oz	
Spinach, frozen	6 lb 4 oz	
Tomatoes, canned, diced in juice	5 lb 10 oz	
Tortilla, corn, 6 "		75 tortillas
Black beans, canned	7 lb 1/2 oz	
Cheddar Cheese, reduced fat, shredded	1 lb 9 oz	
Mozzarella Cheese, part skim	1 lb 9 oz	
Cumin, ground		4 Tbsp
Chili powder		3 tsp

## Directions

1. Bake sweet potatoes at 350 degrees F for 45 minutes or until soft. Cool until able to handle. In blender combine canned tomatoes, sweet potatoes, cumin, chili powder, and salt. Puree.
2. Set aside some of the grated cheddar for the top. Mix remaining cheddar with the parmesan.
3. In 8x8 baking dish (for 6 servings, full size steam pan for 50), pour portion of sauce on bottom of pan. Lay in half of



## Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	311	
Total Fat		18.39%
Protein	NA	
Carbohydrates	NA	
Dietary Fiber	NA	
Saturated Fat		9.77%
Sodium	531.99 mg	

the tortillas. Sprinkle with half of the spinach and half of the cheese. Pour 1/2 of the sauce over the top and smooth.

4. Repeat this one time. Top with reserved cheddar cheese.

5. Bake covered at 350 degrees F for 45 minutes.

Remove covering for last 15 minutes.