

From the kitchen of David and Jennifer Deaven

2. Sauté (B) until leeks are tender. Add (C) and steam for 5min, add to potatoes with (D).
3. Fill (E) with filling, top with (F). Bake at 375F for 25min until golden.
Servings: 8
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Meat/Sweet Potato Enchiladas

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- A: 3C sweet potatoes, cubed to 1cm (about 2)
3T soy sauce
3T vinegar
1T water
- B: 2 leeks, sliced thin
4c garlic
1/2# chorizo (tube not links)
1t cumin seed, ground
- C: 3T vinegar
1T water
1-2 hot chili peppers, minced
15oz black beans
- D: 1C cheddar cheese, grated
E: 8 flour tortillas
F: 2C cheddar cheese, grated
4T enchilada sauce
1. Place (A) into pot and steam until potatoes are tender, then mash leaving chunks.



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