

# Rachel's Enchiladas

1 bag of spinach (or a 1 lb. bunch of you grew it) olive oil  
enchilada sauce salt and pepper  
1 onion-chopped optional: cheese, roasted and  
tortillas pureed butternut squash

LollyChops.com



Preheat oven to 350 and dig out a baking dish. I'm all about Pyrex. I'd marry it if I could. Make (or open a can) of enchilada sauce. I make a double batch of this recipe once a month, divide it into quarters and freeze in in bags for enchiladas on the fly.

Drizzle a bit of olive oil in a pan and saute the onion until translucent. Add the spinach and cook over medium heat until it has 1. cooked down for fresh spinach 2. defrosted for bagged spinach. Season with salt and pepper.

Lay five tortillas on the middle rack of your oven and warm them for about three minutes.

If you're using the squash, spread a thin amount of squash puree over your tortilla. Not ready for advanced hippie-substitutions? Move on to the next step! Lay a thin line of spinach and onion filling down the middle of the tortilla and roll it up. If you're using cheese sprinkle some on before you roll it up. Lay the rolled tortilla in the baking dish and repeat until all five are done. Cover with a thin layer of enchilada sauce (and cheese if you'd like) and bake at 350 for 20 minutes. Ta-da! So easy! Makes five enchiladas so grab four friends!

Note: I use pureed butternut as a cheese / butter / I'mso craving fat right now substitution. It totally cures my craving and is so healthy! If you'd like to try it simply peel and chop a butternut squash (no seeds) into one inch cubes. Boil the cubes for 20 minutes, then puree in the food processor. You're ready to rock!

Recipe brought to you by: Rachel of OnePrettyThing.com 12/28/08



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