

Kale & potato enchilada bake

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

SERVINGS: 12

Ingredients	Qty	Measure
Russet potatoes (sliced)	2 ½	lbs
Kale (leaves only)	3	lbs
Onion (diced small)	1	Cup
Fresh garlic (chopped)	¼	Cup
Corn tortillas (heat on the flat top/skillet in 1 Tbs oil)	12	Each
Enchilada sauce	15	oz
Tomato sauce	15	oz
Vegan shredded cheddar cheese	8	oz

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

Preparation

1. Cook potatoes until tender (be sure to salt before cooking)
2. Sauté onion and garlic until translucent. Add kale and continue to sweat until wilted.
3. Blend enchilada sauce and tomato sauce
4. Layer in ½ hotel pan with sauce on bottom, using 4 corn tortilla, potatoes, and kale. Repeat with 2 more layers.
5. Top with vegan cheddar cheese and bake covered for 20-25 minutes at 350 degrees.

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

Serving Information

Cut 3x4 and garnish with fresh chopped cilantro leaves.

Nutrition Information

 *From USDA Nutrient Database

Calories: 305 Total Fat: 10 g Saturated Fat: 1.5 g Carbohydrate: 48 g Protein: 10 g Sodium: 356 mg
Vitamin A: 41% Vitamin C: 28% Calcium: 22% Iron: 17%