

Potato or pumpkin and Zucchini Enchiladas

Ingredients

2 Potatoes or 400g pumpkin
1 Zucchini
½ onion
10 corn tortillas
1 cup feta or cheese of your choice
2 spring onions
2 garlic cloves
1 small chilli
Olive oil
1/2 cup sour cream
Coriander leaves set aside from salsa

Method

1. Preheat oven to 230oC.
2. Wash and dice the potatoes/pumpkin, onions and zucchini.
3. Peel and chop the garlic and spring onion.
4. Deseed and chop the chilli.
5. Heat large frying pan, add 1 ½ tablespoons oil, then add the potatoes or pumpkin and cook for about 5 minutes or until they are beginning to soften. Add the zucchini, onion and garlic and sauté for about 5 minutes or until the potatoes are tender.
6. Stir in the chopped chilli and ½ cup salsa season to taste with salt.
7. In a small frying pan heat 1 teaspoon of oil over medium heat. Once hot add 1 tortilla and cook for about 20 seconds per side. Using tongs, transfer the tortilla to a baking tray lined with paper towel to absorb excess oil. Repeat with the remaining tortillas. Adding oil as needed. (you don't want them crispy)
8. Spoon some of the potato mix over the bottom of 1 tortilla, then roll up and place seam side down in a baking dish. Repeat with remaining tortillas.
9. Spoon the rest of the salsa over the top of the enchiladas bake the enchiladas covered with tin foil, for about 10 minutes.

10. After 10 minutes take off tin foil sprinkle the cheese and put back in the oven uncovered for another 5 minutes or until the cheese has melted.
11. Once out of the oven sprinkle the chopped spring onions and reserved coriander leaves from the salsa, over the top serve with sour cream.