

## Easy Enchiladas

### Enchilada Sauce:

- 1 small can tomato paste- no salt added
- 2 c. water
- 2 t. vegetarian chicken seasoning
- 1 T. whole grain spelt flour
- ½ t. cumin
- ½ t. paprika
- ¼ t. salt, adjust to your taste
- Pinch of California chili pepper
- Drizzle of honey, if desired
- 2 garlic cloves
- ¼ c. onion, chopped

Blend all ingredients in blender. Bring to a boil. Reduce heat and simmer 5 minutes.

### Enchiladas:

- Corn Tortillas, misted with water, warmed in microwave for 15 seconds
- Vegetarian Refried Beans
- Vegan Cheese Shreds
- Enchilada sauce (above)

Assemble tortillas, layering in order given above, ending with a small spoon of enchilada sauce. Roll up and place in lightly oiled 13 x 9 pan. Spoon some sauce over each enchilada. Cover and bake at 350° just until hot (20-30 minutes). Serve with extra enchilada sauce and top with shredded lettuce, fresh chopped tomatoes, fresh chopped cilantro and **Cilantro Green-Chile Sauce** or other favorite toppings like guacamole, or vegan sour cream.

### Cilantro Green-Chile Sauce

- 1 c. raw cashews
- ¾ c. water
- Juice of 1 lemon (2 T.)
- 1 T. mild green chiles (2 T. for a bolder flavor)
- ½ t. each: onion powder, garlic powder, salt, honey
- ½ t. cilantro flakes (dried)

Place all ingredients except cilantro flakes in blender and blend until smooth. Stir in cilantro flakes. Adjust seasoning to your taste and enjoy!