

Southwest Sweet Potato & Black Bean Enchiladas

Main Dish

Portion Size: 1 each

Source:

Callie Gavorek at Compass Group

Ingredients	Amounts (100 Enchiladas)
Canola oil	½ cup
Garlic, minced	¾ cup
Red onion, peeled, diced, ¼ inch	3.5 lbs.
Corn kernels, frozen	9 lbs.
Green chiles, diced, canned	½ - #10 can
Black beans, drained	5.5 - #10 cans
Sweet potatoes, peeled, diced, ½ inch	15 lbs.
Ground cumin	¾ cup
Coriander powder	2 Tablespoons
Chili powder	¼ cup
Ground black pepper	1 Tablespoon
Verde enchilada sauce	2 - #10 cans
Whole grain tortilla, 8-inch	100 each
Mozzarella cheese, shredded, part-skim	9.5 lbs.



Directions:

1. Steam diced sweet potatoes in steamer for approx. 8-10 minutes or until al dente.
2. In large tilt skillet, heat canola oil over medium heat. Add garlic and sauté for 1-2 minutes or until golden brown. Add onions and sauté for an additional 2-3 minutes or until translucent. Add corn and sauté for an additional 2-3 minutes.
3. Add black beans, sweet potatoes, green chilies, and spices. Stir until evenly incorporated and cook for an additional 3-5 minutes.
4. Pour 1/3 of the enchilada sauce in the bottom of hotel pans.
5. Spoon filling into the tortillas, wrap, and place in pan. Top with any remaining enchilada filling and pour remainder of enchilada sauce evenly on top.
6. Sprinkle mozzarella evenly on top of enchiladas and cover with aluminum foil.
7. Bake for 30 minutes at 350-degrees F. Uncover and bake for another 15 minutes or until the cheese starts to bubble and turn golden brown.
8. Serve hot.

Nutrition Information	
Calories	380.5
Total fat	7.8
Saturated fat	2
Cholesterol	3.5
Total Carbohydrates	69.5
Fiber	13.8
Sugar	7.8
Protein	14.6
Sodium	1053

Components	Allergens
1.5 Meat/Meat Alternate	Wheat
1.5 Grains	Milk
½ cup Vegetable	

