

SHERRY'S MOM'S ENCHILADA PIE

YIELD: 60 Servings

Chef Sherry Hughes

This is a dish that goes by many names with even more variations. We've adapted this classic and bumped up the vegetables to make this a plant-based powerhouse of flavor. Garnish with fresh cilantro and a drizzle of lime crema and pickled pink onions for a show-stopping dish.

INGREDIENTS

- 75 Corn Tortillas 6"
- #10 can Enchilada Sauce mild, red
- 2 #10 cans Tomato puree
- 2-3 quarts Vegetable stock (adjusts thickness of the sauce)
- 1 cup Chili powder
- ¼ cup Cumin, ground
- ¼ cup Garlic, granulated
- ½ cup Oregano, leaves
- 2 Tablespoons Cider vinegar
- ½ cup Vegetable Oil
- 5# Onions, diced
- 2# Corn, thawed
- ¼ cup Garlic, minced
- 2 #10 cans Black Beans low-sodium, drained/rinsed
- 6# Bell Peppers, diced
- 6# Zucchini, small dice
- 5# Cheddar Cheese
- 2 bunches Cilantro, washed and chopped

DIRECTIONS

1. Preheat oven to 350 degrees. Dice onion, bell pepper, and zucchini into bite size pieces. Mince fresh garlic. Heat tilt skillet and add 1/2 cup vegetable oil.
2. Add diced onions, peppers to skillet and cook for 5-10 minutes until translucent. Add fresh garlic, 1/4 cup chili powder, cumin, corn and chopped zucchini. Continue to cook for 3-5 minutes. Stir in 1 cup chopped cilantro and the beans and set aside until ready to assemble. Divide into 3rds (one per pan) and each 3rd in half (one per layer of filling).
3. For sauce: combine enchilada sauce, tomato puree, vegetable stock, remaining chili powder, granulated garlic, oregano, and vinegar - stir until combined
4. To Assemble: Ladle 2-3 scoops of sauce in the bottom of three - 2" hotels. Dip tortillas (24 per pan, 8 per layer) in sauce then place a layer across the bottom of the pan. Scoop layer of bean mixture, sprinkle with cheese, and ladle more sauce. Dip 8 more tortillas and repeat: bean, cheese, sauce. Cover with one more layer of dipped tortillas. Cover with sauce and sprinkle with cheese.
5. To Bake: Bake uncovered for 45 minutes until sauce is bubbly, cheese is melted, and interior temperature has reached 165 degrees. Garnish with remaining cilantro. Optional sour cream and lime wedge garnish.

RECIPE NOTES - ENCHILADA PIE

Nutritional information per serving*: 397 calories; 5.9 g sat. fat; 751.81 mg sodium; 57.158 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*