



VEGETARIAN SKILLET ENCHILADA

INGREDIENTS

14 oz. Plant-Based Taco Ground
1 T vegetable oil
15 oz. can black beans, rinsed and drained
½ cup cooked brown rice
2 T fresh cilantro, chopped
2 cups mushrooms, thinly sliced
1 yellow bell pepper, diced
1 medium red onion, diced
3 cloves garlic, minced
½ t ground cumin
4 cups chopped kale
10 6-inch corn tortillas
4 cups enchilada sauce
1 cup shredded Mexican-style cheese*
½ cup pico de gallo


* or your favorite vegan alternative

TIME: 65 mins (Prep Time 15 mins / Cook Time 50 mins) **SERVES:** 6 **TYPE:** Vegetarian

INSTRUCTIONS

- 1 Preheat oven to 350° F
- 2 Heat vegetable oil in a large frying pan on medium heat. Add ground taco and cook for 5 minutes, breaking into crumbles as you stir. Set aside.
- 3 In a medium bowl, mash the black beans. Stir in the brown rice and cilantro. Set aside.
- 4 In a large saucepan, sauté the mushrooms, bell pepper, onion, garlic and cumin for 10 minutes or until onion is golden, stirring frequently. Set aside.
- 5 In an extra-large skillet cook the kale over medium-high heat 3 to 5 minutes. Remove from heat.
Layer 1: In a 10" cast iron skillet, place a bit of enchilada sauce on bottom and add two tortillas, overlapping where necessary. Add some of the enchilada sauce on top and the meat mixture.
Layer 2: Top with two tortillas; press lightly. Add more enchilada sauce and some bean mixture.
Layer 3: Add two tortillas, some enchilada sauce, and the cooked vegetables.
Layer 4: Add two tortillas, some enchilada sauce, and the cooked kale. Top with two tortillas. Pour balance of enchilada sauce over top of entire stack. Add cheese.
- 6 Bake stack 25 to 30 minutes or until heated through. Top with pico de gallo & enjoy!

QUICK TIP

 A dollop of homemade guacamole will make this delicious recipe perfect

Before
the butcher™