

Winter Enchiladas

Ingredients

- 1 cup cooked chicken, shredded (optional)
- 4 red potatoes, diced
- 4 large turnips, diced
- 3 cups seasonal greens, chopped (i.e. turnip greens, kale, Swiss chard)
- 1/2 cup green onions, sliced
- 2 clove garlic, minced
- enchilada sauce (your choice)
- 1 cup shredded cheese (your choice)
- salt and pepper to taste
- 12 tortillas

Prepare

1. Pre-heat oven to 350.
2. Boil diced potatoes and turnips in a small amount of water until just tender, then reduce heat to low.
3. Add chopped greens, garlic, and onions to potatoes and turnips. Cook until wilted.
4. Drain off any liquid remaining, then season with salt and pepper.
5. Fill tortillas with potato, turnip, and greens mixture, roll, and place in a casserole dish.
6. Pour enchilada sauce over enchiladas in dish and top with cheese.
7. Bake for 20-25 minutes uncovered.