

Vegan Green Chile One-Pan Enchiladas

These are fast and pretty easy to make. Just add some rice and beans on the side, and you're good to go!

I used a 12 inch nonstick skillet.

Ingredients:

- 12 to 15 corn tortillas. Mission or Trader Joe's brand work well.
- Small or half of a large onion, diced.
- 28 ounce (1 lb. 12 oz.) can of Las Palmas green chili enchilada sauce. Be sure to check the label for mild- medium-hot to taste.
- Two to three tablespoons of cooking oil.
- Trader Joe's Vegan ground beefless "beef". It is located where the vegan processed meats are found.
- Trader Joe's vegan shredded almond mozzarella cheese or Mexican blend vegan cheese. Any other brand vegan cheese you like will do.

Instructions:

1. Turn stovetop burner to medium heat. Add oil to pan and allow to heat up a bit.
2. Tear tortillas into pieces and place in the pan. As they start sizzling, toss pieces to coat with oil as much as possible.
3. Add diced onion and ground beefless "beef". Use 1/2 package or more to taste of the ground beefless "beef"..
4. Fry together with tortillas until slightly brown, around 10 to 15 minutes. Add more oil if desired.
5. While tortillas, onion and ground beefless "beef" are frying in the pan, open the can of enchilada sauce. Stir sauce in the can with the spoon to blend it a bit.
6. Pour 1/2 of the can of enchilada sauce into the mixture in the pan. Mix everything together with wooden spoon until saturated and sizzling. You can add more enchilada sauce to top your enchiladas after serving if you don't want them too saucy.
7. Finally, sprinkle the desired amount of vegan cheese on top.
8. Reduce burner to low and place lid on pan. Let cook till cheese melts and is bubbly, about 10 to 15 minutes.
9. Turn off burner and set aside on stove to allow mixture to set up, about 10 to 15 minutes.

Leftover ground beefless "beef" can be used with leftover rice to stuff peppers, make sloppy Joe's, or add to chili beans. Leftover enchilada sauce can be frozen or used as a taco sauce or to top off any leftovers to give them some zip.

This recipe can be made for two or three by using 14 oz can of enchilada sauce and just half of the other ingredients listed.