

## **Main: Roasted Vegetable Enchilada Stack – Serves 4**

### **Roasted Vegetables:**

- ¼ cauliflower cut into ½ inch chunks
- ½ large sweet potato, peeled and cut into ½ inch cubes
- 1 red pepper cut into 1 inch squares
- ½ onion cut into ½ inch wedges
- 25ml (1 ½ tablespoons) olive oil
- 2g (½ tsp) ground cumin



### **Tomato salsa:**

- 300g tomatoes peeled and finely chopped
- ½ red onion, very finely chopped
- ½ garlic clove, chopped
- 10ml (a splash) of white wine vinegar
- ½ a lime, juiced
- 15g coriander, roughly chopped

### **Other Ingredients:**

- 6g coriander, chopped
- 3 large tortillas
- ½ of a 390g can of black beans, drained and rinsed
- 50g baby spinach
- 200g cheese, grated

### **INSTRUCTIONS**

**To roast the veggies** (this can be done up to 2 days in advance):

1. Preheat the oven to 400°F / 200°C / Gas 6.
2. Line two large baking sheets with parchment paper to prevent the vegetables from sticking.
3. Prep all veg as in ingredient list.
4. Spread cauliflower and sweet potato on one baking sheet.
5. Spread red peppers and onion on other baking sheet.
6. Drizzle the oil evenly over both baking trays.
7. Sprinkle the cumin over both baking sheets then salt and pepper both trays.
8. Toss each tray until the vegetables are lightly coated in oil and seasoning, adding another light drizzle of olive oil if necessary.
9. Ensure vegetables are in an even layer across each tray. Bake until the vegetables are tender and caramelized on the edges, about 30 to 35 minutes, tossing the veggies and swapping the trays halfway through cooking time.

### **Make salsa**

1. **Skin the tomatoes** by putting a cross in the bottom of each tomato with a knife.
2. Put them in boiling water for 10 seconds so the skin starts to come away from the tomato. Remove tomatoes from boiling water and put into a bowl of cold water. Then remove skins and chop finely.
3. Finely chop the red onion, garlic and coriander and place in a bowl with the tomatoes.
4. Add the white wine vinegar and lime juice and stir to combine.

### **To assemble the dish**

Heat oven to 350°F / 180°C / Gas 4 and lightly grease a 9" square baking dish.

Spread ½ a cup of salsa evenly over the bottom of the baking dish.

Add a single layer of tortilla pieces, arranging them so they completely cover the salsa. Fill any gaps with off cuts.

Top with  $\frac{1}{2}$  of the beans,  $\frac{1}{3}$  of the vegetables,  $\frac{1}{2}$  of the of spinach, and  $\frac{1}{3}$  of the cheese.

Make a second layer of tortillas (press down on the mixture to make room for the next layers). Top with  $\frac{1}{2}$  of the remaining salsa, all of the remaining beans,  $\frac{1}{2}$  of the remaining vegetables, all of the remaining spinach, and  $\frac{1}{2}$  of the remaining cheese.

Make a third layer of tortillas (again, pressed down to make more room). Top with the remaining salsa, vegetables, and cheese.

Bake for 20 minutes, check and if top looking too brown, if it is cover with foil and back 15 mins longer or until heated through.

Sprinkle the top lightly with additional chopped coriander before serving.

