

Vegan Enchiladas

Makes about 20 enchiladas

INGREDIENTS:

20, 1 ounce Corn Tortilla's
1 Pack Firm Tofu
1 Can Black Beans
1 Can Refried Beans
1 bag Frozen Corn (8 ounces)
1 can Slice Black Olives (3.8 ounce)
2 Jars of Salsa (12 ounce each)
2 teaspoons Chili Lime Seasoning
Salt to taste (optional)
Vegan Nacho Cheese Sauce
Guacamole or Avocado Slices

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. Mash Tofu in a medium sized Pot. Season with 1 teaspoon Chili Lime Seasoning and salt to taste.
3. Once warm and most liquid cooked away, transfer into a large bowl.
4. In a large Saute Pan, add corn and season with 1 teaspoon Chili Lime Seasoning.
5. Add Black Beans, Olives & Corn to Tofu.
6. Using 2, 12x8 Pyrex pans, pour a 1/2 inch layer of Salsa.
7. In a Saute Pan, add a small amount of oil and warm tortilla on both sides. (The oil helps the tortilla not crack when rolling)
8. Once warm, remove from Pan and add a layer of refried beans to a quarter of the tortilla, then press the Tofu mixture into the refried beans and roll. Place in pan with the seam side down.
9. After all the tortillas are rolled, spoon more Salsa over the top of the Enchiladas followed by the Vegan Nacho Cheese Sauce.
10. Cover pans with foil. Cook for about 25 minute, until hot.
11. To serve, add more Salsa, Nacho Sauce and Guacamole/Avocado to taste.

Recipe & Photo by Stefen Janke/ Plant Punk Kitchen

