

# Farmers Market Enchiladas

Serves 7



## Ingredients

- 3 medium zucchini, quartered lengthwise and sliced
- 1 poblano pepper, seeded and chopped
- 8 oz. sliced fresh mushrooms
- 8 oz. cherry tomatoes
- 1 tbsp. olive oil
- 1 tsp. ground cumin
- Salt to taste
- ¼ tsp. cayenne pepper
- 2 cups shredded Monterey Jack cheese
- 1 cup crumbled queso fresco, divided
- ½ cup minced fresh cilantro, divided
- 2 tbsp. lime juice
- 14 corn tortillas (6 inches), warmed
- 1 can (15 oz.) enchilada sauce

## Method

1. Preheat oven to 400F. In a large bowl, combine zucchini, poblano, mushrooms, and tomatoes, drizzle with oil and sprinkle with cumin, salt and cayenne. Toss to coat. Divide vegetables between 2 lightly greased 15x10x1 inch baking pans. Roast 15 minutes, rotate the pans top to bottom. Roast an additional 10 minutes or until the vegetables are tender. Return to bowl and cool slightly.
2. Stir in Monterey Jack cheese, ½ cup queso fresco, ¼ cup cilantro and lime juice. Place a scant ½ cup vegetable mixture off center on each tortilla. Roll up and place in a greased 13x9 inch baking dish, seam side down. Top with enchilada sauce, sprinkle with remaining queso fresco.
3. Bake, uncovered, until the enchiladas are heated through and cheese is melted, about 20 minutes. Top with remaining cilantro.

Serves about 7

# Super Crunchy Thai Noodle Salad

Serves 12



## Ingredients

### Peanut Sauce:

- ½ cup peanut butter, creamy style
- ½ cup coconut milk, canned
- 2 tbsp. soy sauce
- 2 tbsp. rice vinegar
- 1 clove garlic
- ¼ - ½ inch piece fresh ginger
- 1 tbsp. sweet chili sauce
- 1 tsp. lime juice

### Thai Noodle Salad:

- 1 12 oz. package rice noodles
- 3 cups Napa cabbage, very thinly sliced
- 1 cup purple cabbage, very finely sliced
- 4 large carrots, julienne or shredded
- 2 medium red bell peppers, very thinly sliced
- 1 medium yellow bell pepper, very thinly sliced
- 1 medium orange bell pepper, very thinly sliced
- 1 English cucumber, seeded
- 3 green onions, chopped
- 4 radishes, thinly sliced
- ½ bunch fresh cilantro, chopped
- ½ cup peanuts, or cashews, chopped
- 1 tbsp. sesame seeds

## Method

1. Prepare the Peanut Sauce: This can be made up to a few days ahead. Blend all ingredients in a blender or food processor until smooth. You can thin the sauce with a little water if you like.
2. Bring a large pot of lightly salted water to a boil. Add the rice noodles to the water and let stand for 8-10 minutes, stirring after 2 minutes to break up the noodles. Remove from heat, drain and rinse thoroughly with cold water. Set aside.
3. Prepare all vegetables and transfer to a large bowl with the cooled, rinsed and drained noodles.
4. Just before serving, toss with the peanut sauce and garnish with cilantro, peanuts and sesame seeds.

Serves 12