

ENCHILADA STUFFED PEPPERS WITH CHILE VERDE SAUCE

Sauce:

Note: For a faster recipe, I like to purchase Frontera Green Chile Enchilada sauce available in most stores. I usually use 2-3 packages depending on pepper size.

- 1 ½ pounds tomatillos, husked and rinsed
- 1 to 2 serrano chilies
- ¼ yellow onion
- 3 garlic cloves
- ¾ teaspoon sea salt

Peppers:

- 4 to 6 large Poblano peppers (may also be called pasilla peppers)
- 1½ pounds ground beef
- 1½ cups diced sweet potatoes, peeled (or butternut squash for SCD)
- ½ cup yellow onion, diced
- 1 cup shredded carrots
- 2 cups baby spinach
- 2½ teaspoons sea salt
- 2 teaspoons cumin
- 1½ teaspoon chili powder
- 1½ teaspoon ground coriander
- avocado or guacamole for serving

Directions:

Preheat oven to 375 degrees F.

SAUCE: Bring a large pot of water to boil over high heat. Boil tomatillos and serrano pepper for 10-15 minutes, or until the skins have shriveled slightly and the fruit has turned a dull army green. Drain and remove any stems.

PEPPERS: Meanwhile, brown the beef in a deep skillet over medium heat until cooked through. Drain the grease and return the beef to the pan. Add the sweet potatoes, onion, carrots, spinach and spices. Saute for 15 minutes until the vegetables have softened slightly.

SAUCE: To make the sauce: add the tomatillos and serrano peppers to a blender or food processor. Blend with the onion, garlic, and sea salt until smooth.

PEPPERS: Cut a Y shaped slit lengthwise on the top of each pasilla pepper. Scrape out the seeds from inside the peppers and discard.

Stuff each pepper generously with the mixture being careful not to tear the pepper.

Top each pepper with sauce. Pour the remaining sauce into the bottom of a large baking dish and arrange the peppers in the dish. |

Bake, covered for ~20 minutes, then uncovered for 15-20 minutes until the peppers are soft and the sauce is hot.

Serve with avocado or guacamole

Recipe credit: Danielle Walker's Against all Grain