

# Roasted Poblano Corn and Squash Enchiladas with Cheese

adapted from Half Baked Harvest



2 tablespoons extra virgin olive oil  
kosher salt and black pepper  
1 cup corn, or use fresh corn  
2 whole poblano peppers, halved  
1 small zucchini, chopped  
1 small yellow squash, chopped  
1 yellow onion, cut in wedges  
4 whole garlic cloves, peeled  
1 small sweet potato, peeled, 1/2" cubed  
3 cups salsa verde, store bought  
1 chipotle chilies in adobo, chopped (or 1/2  
tablespoon chipotle chili powder) OPTIONAL  
2 teaspoons smoked paprika  
1/2 cup fresh cilantro, chopped  
1/3 cup fresh basil, chopped  
7 flour tortillas, or corn tortillas, 8" size  
1 1/2 cups sharp cheddar cheese, grated  
1/2 cup pepper jack cheese, or regular jack,  
grated  
Garnishes: avocado, yogurt or sour cream,  
cilantro, lime wedges  
Yield: 7 enchiladas

*Per Serving (excluding unknown items): 647 Calories; 37g Fat (52.1% calories from fat); 23g Protein; 53g Carbohydrate; 7g Dietary Fiber; 77mg Cholesterol; 2047mg Sodium; 10g Total Sugars; 1mcg Vitamin D; 553mg Calcium; 4mg Iron; 859mg Potassium; 511mg Phosphorus. Exchanges: 27 Grain(Starch).*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 6

1. Preheat the oven to 425°F.
2. Arrange the corn, poblano, sweet potato, zucchini, yellow squash, onions, and garlic on a baking sheet. Drizzle with olive oil and season with salt and pepper, then toss with your hands. Bake for 20-30 minutes, until the vegetables have a light char.
3. Remove the corn kernels from the cob, de-seed the poblano peppers and chop, along with the onions and garlic. Add everything back to the baking sheet and toss with 1 cup salsa verde, the chipotle, paprika, half the cheese, the cilantro, and basil.
4. Reduce oven temp to 400°F.
4. Pour a cup of the salsa verde into the bottom of a 9x13 inch baking dish. Tip the dish to cover. On a plastic cutting board or plate, place tortilla, then spoon the vegetable-cheese filling down the center; roll and place the tortillas, seam side down, into the baking dish. Pour the remaining salsa verde over top of the enchiladas. Top with the remaining cheese. Bake for 10-15 minutes, OR until the cheese has melted and just beginning to get golden brown. If vegetable mixture is at room temp, baking may take longer. Top with various garnishes and serve.