

## Red Enchiladas with Summer Squash

*Adapted from La Victoria website*

*Flavor Profile: Latin American*

*2 Servings*

### **Ingredients:**

4 corn tortillas  
1 Tbs olive oil  
6 cups summer squash, coarsely diced  
1/2 cup diced onion  
1 clove garlic  
1- 14.5 oz can Red Enchilada sauce (we used “mild”)  
1 cup grated cheese “Mexican blend” plus a little Cotija

### *Optional Toppings:*

2 tsps sour cream  
1 avocado, sliced and portioned on top of enchiladas  
1 green onion, sliced thinly into rings  
sliced black olives  
cilantro  
hot sauce

### **Directions:**

- Heat up a large sauté pan and add the oil.
- Sautee the onions on medium heat for about two minutes, stirring.
- Add the garlic and sauté 30 seconds more.
- Add the squash and stir all until soft and well mixed together.
- Let cool in a bowl. When cool, tip the bowl and gently spoon out any excess water.
- In a sauté pan just big enough to hold one tortilla flat, warm a little enchilada sauce.
- Warm each tortilla one at a time in the sauce, and set aside. They should be pliable, but not so soft that they fall apart.
- Preheat oven to 400 degrees.
- Pour a little enchilada sauce into the baking dish.
- On a plate, lay out tortilla, stuff each with 1/4 of the squash filling, add a little cheese.
- Roll up.
- Lay them seam side down in a greased baking dish or oven-safe sauté pan, in groups of twos or threes, depending on your desired portion.
- Sprinkle a little more cheese on top and bake uncovered for ten minutes.
- Remove with a spatula to a plate.
- Top with a slice of avocado, a dollop of sour cream, and a sprinkling of green onion.

