Sweet Potato Enchiladas Casserole

Prep Time 15 MINUTES Cook Time
25 MINUTES

Total Time
40 MINUTES

Servings 8 SERVINGS



INGREDIENTS

- 2 Large Sweet Potatoes, Peeled
 And Diced
- O 3 Tablespoons Olive Oil
- O 2 Teaspoons Chili Powder
- O 1 Teaspoon Cumin
- O 12 Small Corn Or Flour Tortillas
- 2 Cups Shredded Monterey Jack
 Or Cheddar Cheese

- O 1 Small Onion, Chopped
- O 2 Cloves Garlic, Minced
- O 14 Oz Can Of Diced Tomatoes
- O 7 Oz Can Of Diced Green Chiles
- O Salt And Black Pepper To Taste
- 1/4 Cup Chopped Fresh Cilantro For Garnish (Optional)

DIRECTIONS

- 1. Preparation: Preheat your oven to 350°F.
- 2. Cooking Sweet Potato Filling:
 - a. In a large mixing bowl, toss the diced sweet potatoes with olive oil, chili powder, cumin, salt, and black pepper.
 - b. Cook over medium-high heat in a large pot for about 20-25 minutes, or until the sweet potatoes are tender and slightly caramelized. Remove them and set them aside.
- 3. Cooking Enchilada Sauce:
 - a. In a large pot, heat 2 tablespoons of olive oil over medium-high heat.
 - b. Next, add the chopped onion and cook for about 2-3 minutes, or until it becomes translucent.
 - c. Stir in the minced garlic and cook for an additional minute.



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DIRECTIONS (CONT.)

- 3. Cooking Enchilada Sauce (CONT.):
 - d. Finally, add the diced tomatoes, green chiles, chili powder, cumin, salt, and black pepper. Mix everything well and let the sauce simmer for about 10-15 minutes, or until it thickens.
- 4. Cooking the Casserole:
 - a. In a large ovenproof baking dish, spread a thin layer of the enchilada sauce.
 - b. Fill each tortilla with roasted sweet potatoes, a sprinkle of shredded cheese, and a drizzle of the enchilada sauce. Roll them up and place them in the baking dish, seam side down.
 - c. Pour the remaining enchilada sauce over the rolled tortillas.
 - d. Sprinkle the remaining shredded cheese over the top.
 - e. Cover the baking dish with aluminum foil.
 - f. Bake for about 20-25 minutes, or until the casserole is heated through and the cheese is melted.

