

Colorado Mashed Potato Enchiladas

Serves 6-8

Ingredients:

- 1 recipe Colorado Smoked Mashed Potatoes (recipe below)
- 16 (soft) yellow corn tortillas
- ½ cups shredded Jalapeno jack cheese
- 1 cup red enchilada sauce
- 1 cup green enchilada sauce
- 1 cup shredded Cheddar cheese
- ½ cup fresh, grated Cotija cheese
- 2 tablespoons finely chopped cilantro

Directions:

1. Preheat your oven to 400 degrees.
2. Spray a 9x13 casserole pan with non-stick spray.
3. Spread half the red and half the green enchilada sauce onto the bottom of the pan.
4. Warm the mashed potatoes to help with filling the tortillas.
5. Using a pastry bag fill each tortilla (in the center) with approximately 4 tablespoons of mashed potatoes.
6. Top the mashed potatoes with 4 tablespoons of the shredded Jalapeno jack cheese.
7. Roll the tortilla to form the enchilada and place into the casserole pan.
8. Follow that above steps for the remaining tortillas.
9. Top with the remaining red and green enchilada sauce.
10. Mix the Cheddar and Cotija cheeses with the cilantro and top the enchiladas with mixture.
11. Place dish of enchiladas in oven and bake at 400 degrees (uncovered) for approximately 15-17 minutes or until sauce is bubbling and cheese is golden brown.
12. Using an oven mitt, remove the enchiladas from the oven and let them rest for 3-5 minutes before serving.

Serve with Colorado Onion and Corn Relish & Colorado Lettuce Slaw.

This is one of several produce-focused dishes created by Chef Jason Morse, 5280 Culinary, with funding from the Specialty Crops Block Grant administered by the Colorado Department of Agriculture. See the CFVGA Facebook page for more recipes and nutrition information or log onto: <http://coloradoproduce.org/>

Colorado Smoked Mashed Potatoes

Serves 6-8

Ingredients:

- 2 pounds diced Yukon Gold potatoes
- 1 cup whole milk (skim milk or chicken stock can be substituted)
- ¼ cup butter
- ½ cup sour cream
- ½ cup shredded spicy Cheddar cheese
- Kosher salt and white pepper to taste
- finely sliced green onions for garnish

Directions:

1. Place diced potatoes into a small sauce pan or stock pot and cover with water.
2. Bring to a boil and cook on a simmer until fork tender, then cook 4-5 minutes past that until soft.
3. In a separate pan, place butter and milk and heat on low until butter is melted.

4. Drain the potatoes and place into a large bowl.
5. Add the melted butter/milk mixture and slowly mash.
6. Add the sour cream, cheese and season to taste with salt and white pepper.
7. Place into your smoker and smoke to finish the potatoes. Use a smoke tube if needed to add stronger smoke flavor. If a smoker is unavailable, add Liquid Smoke seasoning.
8. Garnish with green onions as a side dish or use to make enchiladas.

Note: This dish can be made a day ahead of use by placing mashed potatoes in an ovenproof dish. To reheat, remove dish from oven, drizzle butter on top and heat in oven until warmed through. The heat in smoker, follow manufacturer's directions.