

RECIPE | PEPPERS

SWEET PEPPER ENCHILADAS



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INGREDIENTS

- 2 Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers, cut into rings
- 1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 12 oz cooked turkey or chicken, shredded
- 6 medium flour tortillas
- 1 large sweet potato, cut into small cubes
- 1 lime, zest and juice
- ½ cup shredded cheddar cheese
- 4 tbsp sour cream
- 2 tbsp chipotle paste
- 1 tbsp olive oil
- Chopped cilantro to garnish

DIRECTIONS

1. Preheat oven to 400° F. Place sweet potato cubes and pepper rings on a baking sheet and drizzle olive oil on them. Bake in the oven for 20 minutes, remove and let cool slightly.
2. Lay the tortillas on a cutting board. Divide the sweet potato cubes among the wraps and use the back of a fork to squash them down gently. Arrange the shredded turkey over the top, then divide the peppers and half the cheese among the wraps. Roll up each wrap tightly and arrange in a small baking dish. Sprinkle remaining cheese over all the wraps and bake for 12-15 minutes.
In a small bowl, mix the tomatoes with the chipotle past, lime zest and juice. When the cheese has
3. melted, serve with the tomato sauce, sour cream and cilantro.

TOTAL TIME

45 minutes

PREP TIME

10 minutes

COOK TIME

35 minutes

SERVES

4

COOKING LEVEL

Easy