

# Bread & Butter Farm

## CSA Winter 2018, week 3

Hello friends! Welcome to Week 3! I hope that January has been treating you all well! For me the past week has been full of mishaps. Not the huge, life-altering kind of problems, but the kind that make you shake your fist at the universe and shout, "REALLY!?" From a dead car battery in the grocery store parking lot (with kids and puppy in tow of course), to a ceiling leak and impromptu furniture rearrangement, to the dog eating the brand-new ski goggles... I'm ready for week of quiet and some comfort food too.

I knew that I wanted to feature sweet potatoes this week, but I waffled wildly between how to feature them. I adore sweet potatoes. I will eat them any which way and have even been known to drink them in a smoothie. No Thanksgiving meal is complete without them. That said, I had so much trouble deciding what recipe to give you! The finalists were: **Sweet Potato Granola** (my all-time favorite granola recipe), **Sweet Potato & Black Bean Enchiladas**, **New England Maple Sweet Potato Soup** and a **Citrus Chicken & Sweet Potato Stew**. I ran it by a friend, and she cast the deciding vote: **enchiladas** it is. (Note: I've made these in this space once before, so if you're a CSA veteran and right now you're experiencing *deja vu*, just email me for one of the other finalists instead. At home I'm making the stew this week as well!)

If you know me even a little, you know that I could eat Mexican food every single meal of every single day. So enchiladas are my kind of meal. And they're endlessly forgiving - you can stuff just about any ingredients in there and it'll come out great! Plus I will make the filling ahead of time and then just assemble and bake in the evening for dinner.

So, here's what I'm making this week!!

**Sweet potatoes, allium mix, spinach** - The sweet potatoes will do double duty this week. They'll go into both the **Sweet Potato & Black Bean Enchiladas** and into the **Citrus Chicken & Sweet Potato Stew** along with the alliums and spinach. Bonus points for the stew being made mostly in a slow cooker which makes things a lot easier on a busy day!

**Apples, cabbage** - This depends on whether the cabbage is red or green! If it's red, I'll use it and the apples to make a spiced side of **German Rotkohl**. If it's green, they'll make a **Waldorf Slaw** salad. Either way I'm happy!

**Beets** - I tend not to get too adventurous with beets. I'll cook, peel and chop them, then toss them with goat cheese and some homemade vinaigrette - voila, **Beet & Goat Cheese Salad**. Delicious and simple!

**Watermelon radish, microgreens** - these will get eaten raw with some fresh butter and/or cream cheese on some nice dark seeded bread! They can go alongside the beet salad for a perfect light picnic-style supper.

And that's it already! Enjoy this week's veggies, and happy eating! Jen



### Sweet Potato & Black Bean Enchiladas

*Enchiladas are so adaptable and forgiving. You could add shredded chicken, corn, whatever you feel like that day!*

#### For the filling:

Sweet potatoes, cooked and cubed, a generous 2 cups  
Garlic, about 3 cloves, minced  
Black beans (if using canned, one 15-oz can, rinsed and drained)  
Onion, diced, 1/3 - 1/2 cup - can be raw but even better if pre-cooked  
Lime, just the juice of one lime  
Roasted green chiles, chopped (4-8 ounces)  
Goat cheese, about 1/3 - 1/2 cup, crumbled  
(optional) One jalapeño pepper, seeded and diced  
(optional) One freso or poblano pepper, seeded/ diced  
Cumin, 1/2 teaspoon  
Chili powder, 1/2 teaspoon  
Cayenne pepper, 1/4 teaspoon  
Salt/pepper to taste

#### For the rolling:

Salsa verde, about 2 cups (could also use enchilada sauce, or red salsa)  
Tortillas, your favorite kind, 8-10 tortillas  
Cheese, shredded (I vote for Monterey Jack), 2-3 cups  
(optional topping) Cilantro, chopped  
(optional but highly recommended topping) Avocado, chopped or sliced  
Sour cream

Preheat oven to 350 degrees. Coat the bottom of a rectangular baking dish lightly with a few tablespoons of the salsa verde.

Combine all your filling ingredients in a large mixing bowl. Divide your filling mixture into each tortilla (if you are using corn tortillas you may want to warm them first so they don't crack!). Add a generous pinch of cheese to each one, then roll it and line them up your baking dish, seam side down.

When they are all in the baking dish, pour the rest of your salsa verde over the top and top with the rest of your cheese. Put the dish in the oven and bake for about 20-25 minutes, until the cheese is bubbling and the edges are golden.

Serve with cilantro, avocado, and sour cream. Enjoy!

*(Adapted from several different internet sources, most notably Cookie+Kate website.)*