

## **Green Enchilada Sauce**

This sauce is completely delicious on its own, or when enjoyed with our Cowboy Cashew Queso Sauce. Enjoy your Green Enchilada Sauce on Rice and Beans, Meats, Eggs, or Nachos. For a plant-rich option, enjoy this enchilada sauce on our Oh-Mega Mushroom Burger!

### **Ingredients**

**7 oz Poblano Peppers**

**10 oz Tomatillos**

**1 medium Onion**

**4-5 cloves of Garlic**

**1 small Jalapeño Pepper (optional)**

**1 Tablespoon Avocado oil**

Slice your peppers and tomatillos in half and place them seed side down on your baking sheet. Slice your onions into ¼ inch slice. Rub all your vegetables with the oil and bake them together at 450 degrees for about 20-22 minutes. Allow them to cool.

**1 small bunch of Cilantro**

**2 teaspoons Cumin seeds, dry toasted on stove for about 2 minutes or until fragrant.**

**1 Tablespoon Coriander Seeds, ground**

**2 teaspoons Smoked Paprika**

**5 teaspoon Lime or Lemon Juice**

**1 & ½ teaspoon Salt**

**1 teaspoon Pepper**

### **Directions**

After your vegetables roasted, allow them to cool for about 20 minutes. Remove the skin and seeds from the Peppers and place all of your vegetables in a high-speed blender.

Place a small sauté pan on medium heat and dry toast your Cumin Seeds until fragrant, for 2-3 minutes. Remove pan from the stove and add your ground coriander and paprika to the pan to allow the carry-over heat to activate the oils of the additional ground spices.

Now place your spice mixture into your blender, along with the cooled roasted vegetables, the citrus juice, fresh cilantro, salt and pepper. Puree until smooth. Store it in covered glass jar or container.