



Passover Vegetarian Enchiladas

Makes: 6 servings

Prep Time: 1 hour Cook Time: 30 minutes

Total Time: 1 hour & 30 minutes

Ingredients

- 8 pieces of matzah
- 1 (14-ounce) can baked beans in tomato sauce
- 2 tbsp olive oil
- 1 onion, finely chopped
- 1 red pepper, chopped
- 1 carrot, chopped
- 1 tomato, chopped
- 1 mild green chili, finely chopped (poblano or anaheim)
- Handful of fresh cilantro, chopped
- 1/2 tsp paprika
- 1/4 tsp cumin powder
- Salt and pepper
- 1/2 can (3 ounces) tomato paste
- 1/2 tsp sugar
- 2-3 tbsp water
- 1 cup grated cheddar or Monterey cheese

Instructions

Just over an hour before you're going to start cooking, take the matzah and wet each piece individually with water. Place on a large plate and cover it with paper towel that you have also wet with water. Leave for about an hour, making sure they don't dry out. (If they start getting dry, you can wet them a little).

Pre-heat the oven to 350°F.

In a large pan, on medium-high heat, sauté the onions, peppers and carrot in the oil until soft, about 5 minutes. Add the tomato and mix in. Add the chili and sauté until soft, about 4 minutes. Add the salt,

pepper, paprika, cumin and fresh coriander and mix. Add the beans, mix through and allow to simmer for a few minutes to let the flavors permeate.

Mix the tomato paste with a little water to get it to a spreading consistency, add the sugar and season with some salt and pepper, a little paprika and cumin as well. Spread half the tomato over the bottom of a greased large baking dish.

Place a piece of wet matzah on a cutting board or clean surface. Place about 3 tablespoons of the bean mixture across the bottom length of one side. Carefully roll the matzah up from the filling side. Place the roll, seam side down, onto the tomato paste. Keep going until all the matzot are filled.

Spread the remaining tomato paste over the top of the rolls, and sprinkle the cheese over the top. Bake for about 30 minutes, until the cheese is bubbly and brown.