Chorizo and Sweet Potato Enchiladas

Ingredients:

- 1 lb. sweet potato
- 1 poblano pepper
- 2 cloves garlic
- 2 Tbsp vegetable oil
- 3 links (3/4 lb.) chorizo --- I've also made this with soyrizo and it turned out well
- 8 7-inch tortillas (flour or corn)
- 1 19 oz. can red enchilada sauce (spice level of your choice)
- 1.5 cups shredded cheese
- 3-4 green onions, sliced

Instructions:

- Peel the sweet potato and cut it into small cubes (about 1/4-inch). Remove the stem and seeds from the poblano and also dice into 1/4-inch pieces. Mince the garlic.
- In a large skillet, sauté the sweet potato, poblano, and garlic in vegetable oil over medium heat until they begin to soften (about 10-12 minutes). In a separate skillet, squeeze the chorizo out of its casing. Continue to sauté over medium heat, breaking up the chorizo into pieces as you stir, until the chorizo is cooked through (5-7 minutes).
- Once the chorizo is cooked, add it to the sweet potato mixture. I also add some shredded cheese at this point, but it's optional.
- Spray a large casserole dish with non-stick spray and preheat the oven to 375ºF. Add enough enchilada sauce to lightly cover the bottom of the pan.
- Scoop about 1/2 cup of the chorizo sweet potato filling into each tortilla, then roll into a cigar shape. Place the filled and rolled tortillas in the baking dish, seam side down. They should fill the dish and fit tightly against each other to prevent unrolling.
- Pour the enchilada sauce over the the rolled tortillas and top with shredded cheese. Bake in the oven until the edges begin to bubble (about 20-25 minutes). Top with sliced green onions after baking. Serve hot.

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