



## Creamy Spinach Enchiladas



David Prince

Serves 4

Hands-On Time: 20m

Total Time: 45m

### Ingredients

- 1 10-ounce package frozen chopped spinach, thawed and squeezed dry
- 1 cup frozen corn, thawed
- 6 ounces Cheddar, grated (1 1/2 cups)
- 2 4.5-ounce cans chopped green chilies
- 1 cup heavy cream
- kosher salt and black pepper
- 8 6-inch corn tortillas, warmed
- 1/4 small red cabbage, thinly sliced (about 4 cups)
- 2 scallions, thinly sliced
- 1/4 cup pepitas (roasted hulled pumpkin seeds)
- 2 tablespoons olive oil

2 tablespoons fresh lime juice

### Directions

1. Heat oven to 400° F. In a medium bowl, mix together the spinach, corn, 1 cup of the Cheddar, and 1 can of the chilies. In a small bowl, stir together the cream, the remaining can of chilies, 3/4 teaspoon salt, and 1/4 teaspoon pepper.
2. Dividing evenly, roll up the spinach mixture in the tortillas (about 1/3 cup per tortilla). Place seam-side down in a shallow baking dish. Top with the cream sauce and the remaining 1/2 cup of Cheddar. Cover with foil and bake until bubbling, 15 to 20 minutes. Uncover and bake until golden, 10 to 15 minutes more.
3. Meanwhile, in a large bowl, toss the cabbage and scallions with the pepitas, oil, lime juice, and 1/4 teaspoon each salt and pepper. Serve with the enchiladas.

**Tip**

The enchiladas can be assembled (but not baked) up to 12 hours in advance; refrigerate, covered. Increase the covered cooking time by 5 to 10 minutes.

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**Nutritional Information**

Calories 712; Fat 51g; Sat Fat 25g; Cholesterol 126mg; Sodium 1,108mg; Protein 25g; Carbohydrate 45g; Sugar 3g; Fiber 9g; Iron 6mg; Calcium 549mg

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