



FarmFresh

Recipes

February 2019

Available Now...

Potatoes

Colorado produces more than 2 billion pounds of potatoes annually, making the state the fifth largest producer in the nation.



Tips & Nutrition

Avoid potatoes with wrinkled skins, soft dark spots, cut surfaces or a green appearance. All varieties should be uniformly sized, fairly clean, firm, and smooth. Potatoes are gluten free, fat free, sodium free and are high in potassium and Vitamin C.



Fresh Inspirations...

Colorado Mashed Potato Enchiladas

Ingredients

- 1-1/2 Cups Mashed Potatoes
- 16 Yellow Corn Soft Tortillas
- 1-1/2 Cups Jalapeno Jack Cheese, shredded
- 1 Cup Red Enchilada Sauce
- 1 Cup Green Enchilada Sauce
- 1 Cup Cheddar Cheese, shredded
- 1/2 Cup Cotija Cheese, grated
- Fresh Cilantro, chopped

Directions

Preheat oven to 400°F. Spray a 9x13 casserole pan with non-stick cooking spray. Spread half the red and half the green enchilada sauce onto the bottom of the pan. Prepare mashed potatoes according to your favorite recipe and make sure the potatoes are warm to help with filling the tortillas. Using a pastry bag, fill each tortilla (in the center) with approximately 4 Tbsp. of mashed potatoes. Top the mashed potatoes with shredded jalapeno jack cheese then roll each tortilla and place into the casserole pan. Once all enchiladas are in the pan, top with the remaining red and green enchilada sauce. Mix the cheddar and cotija cheeses with cilantro and sprinkle over the enchiladas. Place in the oven and bake uncovered for approximately 15-17 minutes or until sauce is bubbling and cheese is golden brown. Remove the enchiladas from the oven and let them rest for 3-5 minutes before serving.

Enjoy with a glass of Colorado hard cider such as Summit's Tart Cherry Hard Cider from Fort Collins, Colorado.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoproud.org for a complete list of recipes.

Next Month... Colorado Beans