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## “Chicken” and Mushroom Enchilada Casserole

My corn tortillas weren't cooperating. I had envisioned a beautiful pan of tightly rolled enchiladas smothered in sauce, but despite being dipped in sauce and allowed to soften, my tortillas were cracking and slowly unfolding. I changed course and sliced the tortillas, layered the ingredients, and then smothered with the sauce. The resulting casserole was much quicker than rolling enchiladas, and it tasted great.

2 Tbs. olive oil  
1 medium onion, chopped  
2 garlic cloves, minced or pressed  
1 10-oz. package of your favorite chicken substitute, thawed and chopped  
1 8-oz. package baby Portobello or button mushrooms, sliced  
1 tsp. cumin  
1 tsp. oregano  
1 tsp. chili powder  
½ tsp. salt  
Freshly ground black pepper  
1 8-oz. can green chilies  
½ cup vegan sour cream  
2 15-oz. cans enchilada sauce  
1 dozen corn tortillas, sliced in half  
Hot sauce to taste (optional)  
Vegan cheese and salsa for topping (optional)  
Fresh cilantro, chopped (optional garnish)

1. Preheat oven to 350°. Lightly oil a 13" x 9" baking dish. Spread ¼ cup of enchilada sauce over the bottom of the dish. Set aside.
2. In a large saucepan, heat the olive oil over medium heat and sauté the onion until translucent. Add garlic, chicken substitute, mushrooms, and spices. Cook, stirring frequently, for about 5 minutes. (Add some vegetable broth or water if the pan becomes too dry.) Stir in green chilies and sour cream. Remove from heat.
3. Empty remaining enchilada sauce into a large bowl. Dip half the tortilla slices into sauce, coating thoroughly. Line bottom of pan with tortilla slices. Spoon “chicken” and mushroom mixture over tortilla slices. Cover with remaining tortilla slices, and spoon remaining enchilada sauce over slices. Top with vegan cheese if using. Cover pan with foil and bake for about 25 minutes. Remove foil and bake for additional 5 minutes. Top casserole wedges with salsa and fresh cilantro, if desired. Side dish idea: [fiesta beans and rice](#).