New Mexico Chard Enchiladas

Makes 4 servings

From Gardeners’ Community Cookbook by Smith & Hawken

4 medium tomatoes, coarsely chopped (about 1 pound)

3 cloves garlic, coarsely chopped

½ medium onion, coarsely chopped

6 dried chilies, stemmed, seeded, and torn into pieces

1 to2 c. hot water

2 Tbsp. vegetable oil

1 medium onion, finely chopped

3 cloves garlic, finely chopped

1 bunch Swiss chard, tough stems removed, leaves coarsely chopped, washed and patted dry (about ¾ lb.)

12 corn tortillas, preferably blue corn

1 ½ c. grated Jack or cheddar cheese

4 fried eggs (optional, but this makes it “New Mexican” ☺)

1. Preheat the oven to 350 degrees F.
2. Place the tomatoes, coarsely chopped garlic, coarsely chopped onion, dried chilies, and 1 cup of hot water in a food processor. Blend until as smooth as possible, adding a little more water if necessary to make a liquid paste. Set aside.
3. Heat the oil in a large sauté pan. Add the finely chopped onion and garlic and sauté over medium heat until golden, 6 to 8 minutes. Add the chard and stir over medium-high heat until well wilted but not soft, about 2 minutes. Stir in the tomato puree and cook until thickened, 8 to 10 minutes.
4. Place 4 tortillas without overlapping on a jelly-roll pan. Spread each with enough sauce to cover. Sprinkle grated cheese over the sauce. Top with another tortilla, spread with sauce, and sprinkle the cheese. Continue layering until you have 4 stacks 3 layers high, with sauce and cheese on the top.
5. Place in the oven and bake until the cheese on top is melted, about 5 minutes. Serve right away, topped with a fried egg on each enchilada, if you’d like.