

## Vegetable Enchiladas

- 3 tablespoons olive oil
- 1 cup thinly sliced onion
- 2 cups julienned zucchini
- 2 cups julienned summer squash
- 1 red bell pepper, cored, seeded and julienned
- 2 portabella mushrooms, gills removed and cut into strips
- 1 teaspoon dried oregano
- 1 cup fresh corn kernels
- Salt and pepper to taste
- 3 tablespoons vegetable oil
- 12 corn tortillas
- 2 cups red enchilada sauce
- 4 ounces Cheddar cheese, grated
- 2 green onions, sliced for garnish

Heat the olive oil in a large sauté pan, add the onions, zucchini, yellow squash, red peppers, mushrooms and oregano. Sauté over low heat until soft and very lightly browned, about 15 minutes. Add the corn and remove from the heat and season with salt and pepper. Heat the vegetable oil in a large skillet and dip the tortillas in the oil one at a time to soften. Fill each tortilla with some of the vegetable mixture and cheese and roll into a tube. Place the enchiladas in a single layer in a 9"x13" pan. Spread the sauce over the top. Cover with foil and place in a preheated 350 degree oven until cheese melts and the sauce is bubbling, about 30 minutes. Garnish with green onions.