

## **CANDELEROS SOUTHWESTERN GRILL**

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE  
OF SIZZLING SAUCES AND SALSAS!**

### **GRILLED VEGETABLE ENCHILADA WITH CREAMY TOMATILLO SAUCE**

**(serves 4)**

Portabello Mushrooms  
Zucchini  
Yellow Squash  
Jicama  
Red Bell Pepper  
6" Flour Tortillas  
1 Jar Candeleros Green Salsa  
½ Cup Half & Half

Grill mushrooms whole and slice. Cut zucchini & yellow squash in ½ length-wise. Half the red bell pepper and remove the seeds. Peel the jicama and cut into 1/2" slices

Toss vegetables with olive oil, 1 Tblspn Cumin, salt & pepper to taste. Grill or roast vegetables and let cool. Julienne vegetables.

Take 6" flour tortillas and roll with the grilled julienned vegetables.

Heat 1 jar of Candeleros Green Salsa with ½ cup of Half & Half. Do not boil. Serve over rolled enchiladas. Accompany with your favorite bean or rice dish.