

VEGAN CHILAQUILES

Created by: [Vegan Richa](#) | Serves: 4 | Total Cook Time: 30 Minutes

chilaquiles ingredients

¼ cup water
1 small onion, finely chopped
5 cloves garlic, finely chopped
⅓ cup carrots, chopped
15 oz can chickpeas, drained and rinsed
¾ tsp ground cumin
1 tsp ground coriander
½ tsp paprika
½ tsp dried oregano
½ tsp garlic powder
¼ tsp cayenne
A good dash of cinnamon
Salt to taste
2 tortillas or 1.5 cups tortilla chips

red sauce ingredients

¼ cup tomato paste
1 tomato
1 cup water or vegetable stock
1 chipotle pepper in adobo sauce
½ tsp ground cumin
Half of onion garlic mixture (see directions)
Salt to taste

optional toppings

Chopped red onion
Cilantro
Avocado
Lime juice

directions

Add water to skillet over medium heat. Add onion, garlic, carrots and a pinch of salt and cook until tender. If everything starts to stick to the skillet, add more water. 4 to 6 mins. Stir occasionally. Reserve half of the mixture for the red sauce. Add chickpeas and spices to the skillet. Mix well, cover and cook for 4 to 5 minutes.

Meanwhile make the red sauce: Blend all the red sauce ingredients and reserved onion garlic carrot mixture until smooth in a blender and set aside. Add tortilla chips or crisped sliced tortillas to the chickpea skillet. Pour the blended sauce over the chickpeas and tortillas. Stir and bring to boil. Taste and adjust salt. Once you like the texture, you're done!

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