**Sweet Potato & Black Bean Enchiladas -***From the kitchen of Linda & George Thompson*

Sauce

1 15-oz. can tomato sauce 1 ¾ cups low-sodium vegetable broth

1 tsp ancho chile powder 1 tsp organic chili powder

1 tsp organic garlic powder 1 tsp organic onion powder

1 tsp organic dried oregano ½ tsp chipotle chile powder

Filling

1 Tbs extra virgin olive oil 1 small onion, diced

1 15-oz. can diced tomatoes, drained 1 ½ lbs sweet potatoes, peeled and diced (about 3 cups)

1 16-oz. jar prepared medium salsa 2 cloves garlic, minced

1 15-oz. can black beans, rinsed & drained 1 chipotle chile in adobo sauce, drained & minced

1 12-oz. round queso fresco, divided

Enchiladas

1 Tbs extra virgin olive oil 16 6-inch corn tortillas, warmed

2 limes, cut into wedges 1 avocado, sliced

½ cup sour cream Cilantro sprigs for garnish

1. To make sauce, bring all ingredients to a simmer in a saucepan over medium heat. Whisk to combine, and then remove from heat. Season with salt & pepper to taste.
2. To make filling, heat oil in a separate saucepan over medium heat. Add onion and sauté 3-5 minutes, or until soft. Add sweet potatoes, tomatoes, salsa, garlic, chipotle chile, and ½ cup water; bring to a boil. Reduce heat to medium-low and simmer 30-40 minutes, or until sweet potatoes are soft. Mash the mixture with a potato masher or fork until combined. Add black beans and cook an additional 5 minutes. Stir is half of queso fresco and remove from heat.
3. To assemble the Enchiladas, preheat oven to 350◦. Brush a 9- x 13-inch pan with olive oil. Spread ½ cup sauce in bottom of pan. Fill tortillas with filling mixture and roll them into tubes. Place them seam-side down, packed close together, in the pan. Top with the remaining sauce and queso fresco. Bake 15 minutes.
4. Adjust oven to broil. Broil Enchiladas for 5 minutes or until cheese is browned and bubbly. Let rest 10 minutes before serving. Garnish with lime wedges, avocado slices, sour cream and cilantro.

**Orange Pasta Salad-***Another favorite from the Sullivan-Wunder kitchen*

12 oz. pasta of your choice 2 cloves garlic, minced

10-12 oz. spinach, chopped 1 ½ cup carrots, chopped

1 cup peanuts, chopped 2 cups orange/mandarin oranges sections, sliced

6-8 oz. Drew’s sesame orange dressing

 (can be found at Weaver Street )

1. Cook pasta according to directions and drain.
2. Sauté garlic and spinach together.
3. Add spinach, garlic, carrots and orange sections to pasta and stir gently.
4. Pour dressing over pasta and stir to combine well.
5. Sprinkle peanuts over top right before serving.

**Moroccan Couscous***-From Stephanie Smith’s kitchen*

2 cups couscous ½ cup golden raisins

2 ½ cups vegetable stock 6 Tbs extra virgin olive oio

4 Tbs fresh lemon juice 2 cloves garlic, minced

2 tsp ground cumin 2 tsp ground coriander

1 tsp ground ginger 1 tsp salt

2 carrots, grated 1 red pepper, finely diced

½ red onion, finely diced 2 cups canned chickpeas, rinsed & drained

4 Tbs flat-leaf parsley, minced

1. Bring the vegetable stock to a boil in a medium saucepan. Remove from heat.
2. Mix the couscous and raisins together in a bowl and pour in the vegetable stock. Stir well, then cover with either a dish towel, plate or plastic wrap. Let sit 5 minutes.
3. Whisk together the olive oil, lemon juice, garlic, spices and salt (or combine all in a jar with a screw-top lid and shake well).
4. Fluff the couscous with a fork to separate the grains and stir in the carrot, red onion, red pepper, chickpeas and parsley.
5. Pour over the dressing and toss together until well combined.

**Broccoli Salad***-From the kitchen of Elsbeth van Tongeren*

1 bunch broccoli- florets only ¼ medium onion, chopped

⅓ cup or more golden raisins ½ cup chopped pecans

¾ cup mayonnaise or yogurt ⅓ cup sugar (I use less)

1 ½ Tbs white wine vinegar

1. Combine broccoli, onion, raisins and pecans in bowl.
2. Combine mayonnaise or yogurt with vinegar and sugar and mix until sugar dissolves.
3. Add dressing to salad and chill for at least 2 hours.