## Vegan Enchiladas

### Ingredients

* **Lime Cashew Cream**
* 1 cup raw cashews
* 1 cup water
* 1 garlic clove
* 2 tablespoons fresh lime juice
* ¼ teaspoon sea salt, heaping
* **Enchiladas**
* 1 tablespoon extra-virgin olive oil, plus more for brushing
* 1 small yellow onion, halved and thinly sliced
* 1 poblano pepper, stemmed and seeded, sliced into thin strips
* ½ teaspoon sea salt, plus more to taste
* 1 small zucchini, halved lengthwise, then cut into thin half-moons
* ½ teaspoon ground coriander
* ½ teaspoon ground cumin
* 2 garlic cloves, minced
* ½ teaspoon freshly ground black pepper
* 1 cup cooked black beans, drained and rinsed
* 1 ½ cups tomatillo salsa
* 8 corn tortillas, warmed\*\* (see note below)
* ¼ cup diced red onion (for topping)
* 2 radishes, sliced paper-thin (for topping)
* ½ avocado, diced (for topping)
* ½ cup chopped fresh cilantro (for topping)
* ½ jalapeño or serrano pepper, thinly sliced (optional, for topping)
* 8 Lime slices (for serving)

### Instructions

1. 1. Preheat the oven to 400°F.
2. Make the cashew lime sour cream: In a high-speed blender, place the cashews, water, garlic, lime juice, and salt and blend until smooth. Chill until ready to use.

*Enchiladas*

1. Make the enchilada filling: In a large skillet, heat the olive oil over medium heat. Add the onion, poblano, and a pinch of salt and cook until the onion is soft, about 5 minutes. Add the zucchini, coriander, and cumin and cook until lightly browned, about 5 minutes more.
2. Stir in the garlic, salt, and black pepper. Remove from the heat and transfer to a large bowl. Stir in the black beans and tofu.
3. Brush a 9 × 13-inch baking dish with olive oil, then spread a heaping 1⁄2 cup of the tomatillo salsa on the bottom of the dish. Fill each tortilla with about 1⁄2 cup of the enchilada filling. Roll the tortillas and place them seam-side down in the baking dish. Pour the remaining 1 cup salsa over the enchiladas, down the middle, leaving a bit of the edges dry. I do this so that the edges of the tortillas become a little crunchy. Bake, covered, for 15 minutes. Uncover and bake for 10 minutes more.
4. Let the enchiladas cool slightly, then drizzle with half of the cashew lime sour cream. Top with the diced red onion, radishes, avocado, cilantro, and jalapeño, if using. Serve with the lime slices and remaining cashew cream on the side.