

TVP Enchiladas Verde Chili with Vegan Sour Cream

Serves 10

- [One recipe Vegan Sour Cream from Cookie and Kate](#)

Salsa:

- 1 clove of garlic
- 1 bunch fresh cilantro
- 1 yellow onion
- 1 pound of tomatillos cut into quarters
- 1 jalapeno or other chili to your level of heat
- juice of two limes
- 10 ounce package of TVP
- 1 tablespoon olive oil
- 5 green bell peppers chopped
- 20 ounces baby spinach
- 15 ounce can of great northern beans, rinsed and drained
- 1 cup brown lentils
- 4 cups low sodium vegetable broth

1. Place the garlic, cilantro, onion, tomatillo, jalapeno, and lime juice in a blender and puree until smooth. Set aside.
2. Add the olive oil to a large pot and heat on medium until the oil shimmers. Add the bell pepper and saute until soft.
3. Add in the vegetable broth, lentils, great northern beans, salsa, and TVP to the pot and bring to a boil. Reduce to a simmer and simmer for 30 minutes.
4. Add the spinach and cook until wilted.
5. Take off the heat and stir in vegan sour cream.
6. Serve.