



Apple-Glazed Carrots With Bacon

Time: 20 Minutes

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|---------------------|--|
| 1 lb. carrots | ¼ cup packed brown sugar |
| 1 slice of bacon | 1 Tbl. chopped chives, or ½ Tbl. dried |
| ½ cup chopped onion | Pepper |
| ¾ cup apple cider | |

- 1) Cook the slice of bacon in a pan or skillet over medium heat until crisp. Remove the bacon, and crumble.
- 2) Add onion to the bacon drippings in the pan and sauté over medium heat for 3 minutes. Then add the carrots, cider, brown sugar and pepper, and bring to a boil for about 10 minutes, or until the carrots are tender. Do not drain the liquid.
- 3) Place the carrot mixture in a large serving bowl. Sprinkle with bacon and chives.

From myrecipes.com



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Sweet Potato Enchiladas

Time: 30 Minutes

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| 10 corn tortillas | 4 oz. can diced green chiles |
| 3 medium sweet potatoes | 1 tsp. garlic powder |
| 28 oz. can - Enchilada sauce | 1 tsp. paprika |
| 1 pack of mushrooms | Salt |

- 1) Peel and dice the sweet potatoes. Cook at medium heat in a pan with water. Add garlic powder, paprika and salt. Cook until the potatoes are soft, adding more water as needed. Then whip with a hand blender or smash with a fork.
- 2) In another pan, chop and heat the mushrooms at medium heat, until they release their liquids and most of it has evaporated. Then add the green chile and cook for another 2 minutes.
- 3) Heat the tortillas so they are flexible enough to roll. Spread some sweet potatoes and mushrooms/green chile in each tortilla and roll.
- 4) Place the rolled tortillas in a baking dish. Pour the sauce on top and bake at 350° for 15 minutes. Remove, and serve.

From plantbasedonabudget.com



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