

Enchiladas with Butternut Squash and Black Beans

Ingredients for 6-8 enchiladas

- 1 tablespoon extra-virgin olive oil
- 1 small red onion - diced
- 3 ½ cups 1/2-inch-cubed butternut squash (about 1 small, 1 1/2-pound squash)
- 3 cloves garlic - minced (about 1 tablespoon)
- 1 ½ teaspoons ground chipotle chili powder
- ½ teaspoon ground cumin
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 1 can (15 ounce) of Simple Truth Black Beans, rinsed and drained
- 1 10-ounce can red enchilada sauce (or 1 ¼ cups homemade red enchilada sauce)
- ¾ cup freshly grated sharp cheddar or Monterey jack
- 6-8 tortillas (I used La Banderita brand)

Preparation

Step 1. Preheat oven to 375F (enchiladas will go in a glass pyrex 9x13 baking dish).

Step 2. Heat olive oil in a large, deep skillet over medium. Once the oil is hot, add the onion and cook until beginning to soften (2 to 3 minutes). Stir in the squash, garlic, chipotle chili powder, cumin, salt, and pepper. Sauté until the squash is softened but still has a bit of chew (about 6 to 8 minutes), stirring occasionally. Taste a few pieces of the squash to make sure it's the right texture overall.

Step 3. Stir in the beans, cooking just to warm through (about 30 seconds). Remove from the heat.

Step 4. Spread a thin layer of the enchilada sauce into the bottom of the prepared baking dish. Fill the tortillas with a heaping 1/2 cup of the squash and bean filling, roll snugly, then arrange side by side in the dish, seam-side down. Pour the remaining sauce over the top, then sprinkle the top with cheese. Bake for 20 to 25 minutes, until hot and bubbly. Let cool slightly, then serve with desired toppings.