

NEW RECIPE!

WINTER SQUASH AND BLACK BEAN ENCHILADAS

Served with Fiesta Lime Rice and Tossed Salad

Ingredients:

- 1 can red enchilada sauce
- 1 tsp olive oil
- 1 butternut squash, peeled and cut into small chunks
- ½ onion
- ¼ tsp each salt and pepper
- 3 tsp minced garlic
- 1 can diced tomatoes
- 2 cans black beans
- 1 bunch cilantro
- 1 tsp cumin
- ½ tsp chili powder
- ¼ cup water
- 1 package of tortillas

Directions:

1. Heat olive oil in skillet. Cook onions and garlic. Add cubed butternut squash, diced tomatoes, black beans, water, cilantro, cumin, chili powder, salt, and pepper. Cover and cook over medium low heat, until squash is tender. About 30-35 minutes.
2. Place ¼ cup enchilada sauce at the bottom of baking dish.
3. Place about 1/3 cup filling in center of each tortilla and roll. Place on baking dish seam side down. Repeat with remaining filling. Top with remaining sauce and cheese.
4. Baked with foil until hot, about 10 minutes.
Top with scallions and sour cream.