

BUTTERNUT SQUASH ENCHILADAS

Ingredients

3 cups cooked, unseasoned, mashed or pureed butternut squash (1 largish squash should do it.)
6 ounces cream cheese (I use lower-fat Neufchatel cheese.)
1 teaspoon cumin
½ teaspoon granulated garlic or 2 cloves minced fresh garlic
2 teaspoons Adobo or other Mexican spice
½-1 teaspoon Chipotle powder
1 teaspoon salt
2 fresh jalapenos, seeds & stems removed and diced fine
3 green onions, chopped fine
½ cup fresh cilantro, chopped
15 ounce can of black beans (or 2 cups cooked black beans)
14-16 corn tortillas
1-2 cups shredded/grated cheddar cheese (I actually use a Mexican blend, preshredded)
2½-3 cups enchilada sauce

Instructions

Preheat the oven to 375°F and grease a rectangular glass baking dish.

In a large mixing bowl, mix the squash and cream cheese until completely blended. Add the spices, chiles, green onions, black beans and cilantro and blend well.

Holding the tortilla like a taco, place a generous amount of filling in it. Roll it into a tube and place seam side down in the baking dish. If a little bloop out the ends, don't worry. You're not making burritos here so fill it full. All you need to do is make a tube that will stay put when you put it in the dish. Repeat with the remaining tortillas until your filling is used up.

Ladle the enchilada sauce uber alles. Make sure you get it down in between the enchiladas and all around the edges. Get sauce on all the tortilla surfaces so that they don't dry out when they're baking. Once you're done, go ahead and pour a little more on. Can't hurt, right?

Sprinkle the cheese on top and bake for 30-40 minutes until they're bubbly and the cheese has browned ever-so-slightly.

Recipe from The Savage Feast

(<http://www.thesavagefeast.com/2011/03/butternut-squash-enchiladas-hot-sweet-and-creamy/>)