

BUTTERNUT SQUASH AND BLACK BEAN ENCHILADA SKILLET

Preparation: 20 minutes | Cooking: 20 minutes | Servings: 4

INGREDIENTS

8 yellow corn tortillas,
cut into strips
3 cloves garlic, minced
1 yellow onion, diced
One 15-ounce can
black beans
One 15-ounce can red
enchilada sauce
½ jalapeno, seeded
and diced
3 cups butternut squash
(about 2 pounds of
squash), peeled and
diced into small cubes

1 cup Colby jack or
Mexican cheese
2 teaspoons olive oil
1 teaspoon cumin
1 teaspoon chili powder
Salt and pepper



INSTRUCTIONS

Heat olive oil over medium-high heat in a large oven-proof skillet. Add onions, garlic, and jalapeno and cook 2-3 minutes until onions become translucent. Add cubed squash, cumin and chili powder and season with salt and pepper. Cook until squash is fork tender, about 10-13 minutes. Add black beans, corn tortilla strips, and can of enchilada sauce; stir. Reduce heat to medium-low and sprinkle in ½ cup cheese. Stir again and simmer for a few minutes. Turn oven broiler on to high. Sprinkle an additional ½ cup cheese over top of mixture and place in over for 3 to 5 minutes or until cheese is melted and tortilla edges turn golden brown. Serve with toppings of your choice, such as sour cream, guacamole or hot sauce. Enjoy!