

Butternut Squash & Black Bean Enchiladas

Everybody loves Mexican right?! Well, if they don't, this will change their mind! A filling but light and healthy enchilada with a classic Mexican sauce made at home to create fiery heat! Make a big dish of these for dinner and ensure you have one for lunch the next day - it just gets better!

- 1 small butternut squash
- ¼ cup Chipotle Infused Olive Oil
- 1 can black beans
- 1 cup corn niblets
- 2 cups Enchilada Sauce (below)
- 10 flour tortillas
- 2 cups grated cheddar cheese
- ½ cup fresh cilantro

Simple Enchilada Sauce

- 1 6oz can tomato paste
- 2 cups vegetable stock
- ¼ cup chipotle infused olive oil
- 4 garlic cloves, grated
- 2 tsp ground cumin
- 2 tsp chilli powder
- 1 tsp ground coriander
- 1 tsp sea salt

Preheat oven to 375°F and cover a baking sheet with parchment paper. Peel and cube butternut squash into 1" cubes, about 3 cups. Toss the cubed squash in half the chipotle-infused olive oil and spread on the prepared baking sheet. Bake for 15 minutes, until just tender. Transfer to a medium-sized bowl and mash, if a few lumps are left, that's ok. Rinse the black beans and add to the squash along with the corn and remaining olive oil. Mix to combine.

In a 9x13 pan, add ½ cup of red enchilada sauce. Fill the tortilla with 1/4 cup of filling and roll tightly. Place in the baking dish, seam side down. Repeat until you have filled your dish, then pour the remaining sauce over the top of the enchiladas. Sprinkle with remaining cheese and bake for 20 minutes till golden brown and the cheese has melted. Top enchiladas with your favourite salsa, and garnish with cilantro.

To make the enchilada sauce. Add all the ingredients to a medium-sized saucepan and whisk to combine to create a smooth sauce. Place over medium heat and simmer until hot

and slightly reduced, about 15 minutes. Remove from heat and store in an airtight container for up to 2 weeks in the fridge, until ready to use.