

# Butternut Squash & Black Bean Enchilada Skillet

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Adapted from *ambitiouskitchen.com*

RECIPE TYPE: Main dish

SERVES: 4

PREP TIME: 15 minutes

TOTAL TIME: 40 minutes



## Ingredients

- 2 teaspoons vegetable oil
- 2 pounds butternut squash, peeled, cut into 1/2-inch cubes (3 cups)
- Salt, and pepper, to taste
- 1 medium onion, diced
- 3 cloves garlic, minced
- ½ jalapeño, seeded and diced (optional)
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1 can (15-oz.) black beans, drained and rinsed
- 8 corn tortillas, cut into thick strips
- 1 can (15-oz.) red enchilada sauce
- 1 cup shredded cheese, divided
- Cilantro, sour cream, hot sauce or guacamole (optional toppings)

## DIRECTIONS:

1. Heat the oil over medium-high heat in a large oven-proof skillet. Add onions, garlic, and jalapeño, and cook 2-3 minutes. Add the squash, cumin, chili powder, salt and pepper. Cook until the squash is fork-tender but not mushy, 8-10 minutes.
2. Add the beans, tortilla strips, and enchilada sauce, and stir to combine. Reduce the heat to medium-low, and add 1/2 cup of cheese. Stir, and simmer for a few minutes.
3. Turn on the oven broiler to High. Sprinkle another 1/2 cup of cheese over the top of the enchilada mixture, and place under the broiler for 3-5 minutes, or until the cheese is melted.
4. Serve hot with optional toppings.



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