



Butternut Squash and Black Bean Enchilada Pie

Recipe By CHEF CARLA FIGÁRO

SERVES: 4

ENCHILADA SAUCE:

- | | |
|---|--|
| <input type="checkbox"/> 2 tsp. ground cumin | <input type="checkbox"/> 1/4 onion |
| <input type="checkbox"/> 4 tsp. chili powder | <input type="checkbox"/> 3 cloves fresh garlic |
| <input type="checkbox"/> 1 tsp. Mexican oregano | <input type="checkbox"/> 1/4 tsp. cinnamon |
| <input type="checkbox"/> 1 tsp. garlic powder | <input type="checkbox"/> 6 oz. tomato paste |
| <input type="checkbox"/> 1/2 tsp. onion powder | <input type="checkbox"/> 29 oz. tomato sauce |
| <input type="checkbox"/> tsp. ground coriander | <input type="checkbox"/> 29 oz. water |
| <input type="checkbox"/> tbsp. sugar | <input type="checkbox"/> 3 tbsp. avocado oil |
| <input type="checkbox"/> 2 bullion of choice | <input type="checkbox"/> 3 tbsp. flour of choice or maza |
| | <input type="checkbox"/> extra salt, to taste |

SAUCE DIRECTIONS:

- ☐ 1. Place all ingredients except salt into a power blender and puree.
- ☐ 2. Pour puree in 1 quart pot on medium/high heat. Bring to a slow boil and lower to simmer.
- ☐ 3. Slow continuously.
- ☐ 4. Allow to thicken, if too thick, add water to thin.
- ☐ 5. Remove from heat once desired thickness is reached and add salt if needed.

This recipe make a little over 7 cups of sauce. Remaining sauce can be frozen for future use.

FILLING:

- | | |
|---|---|
| <input type="checkbox"/> 1/2 small butternut squash, small diced | <input type="checkbox"/> 1/2 tsp. black pepper |
| <input type="checkbox"/> 2 can black beans, drained and rinsed | <input type="checkbox"/> 1 tsp. cumin |
| <input type="checkbox"/> 1 onion, diced | <input type="checkbox"/> 1 tsp. liquid smoke |
| <input type="checkbox"/> 15 sprigs of cilantro, finely chopped (optional) | <input type="checkbox"/> 1 tbsp. avocado or other oil |
| <input type="checkbox"/> 2 cloves garlic, finely minced | <input type="checkbox"/> 1/2 tsp. salt, adjust to taste |
| <input type="checkbox"/> 1 serrano chili, finely diced (optional) | <input type="checkbox"/> 1 1/2 cup cheese of choice (optional) |
| <input type="checkbox"/> 1/2 tsp. salt (adjust to taste) | <input type="checkbox"/> 1 pkg. 20 count tortillas of your choosing |

DIRECTIONS:

- ☐ 1. Preheat oven 350°F.
- ☐ 2. In a large skillet add oil, onion and garlic. Saute until fragrant. Add squash and cook until just tender.

(Continued)

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- ☐ 3. Add in remaining ingredients except tortillas and cheese.
- ☐ 4. Stir to combine and simmer 3 to 5 minutes.
- ☐ 5. Remove from heat.
- ☐ 6. In an oven safe skillet or casserole place enough enchilada sauce to barely cover the bottom of the dish.
- ☐ 7. Top with enough tortillas to cover the bottom and top with a portion of filling and (optional) cheese.
- ☐ 8. Drizzle with a little more sauce.
- ☐ 9. Repeat step 1 - 3.
- ☐ 10. Top with another layer of tortillas the remaining sauce.
- ☐ 11. Cover and bake 20 - 30 minutes.
- ☐ 12. Top with more cheese is melted.
- ☐ 13. Let rest for 10 min.
- ☐ 14. Garnish with avocado, sour cream and green onion for the perfect bite.

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