



Butternut Squash and Black Bean Enchilada Skillet



Recipe by Chef Selena Darrow, *Rooted In Inc.*



6 servings



25 minutes

INGREDIENTS

- 2 teaspoons olive oil
- 1 small local yellow onion, diced
- 3 cloves local garlic, minced
- 1/2 local jalapeno, seeded and minced
- 1 teaspoon ground cumin
- 1 teaspoon ground chili powder
- 3 cups (2 pounds) local butternut squash, peeled and cut into 1/4-inch pieces
- 1 (15 oz.) can black beans, rinsed and drained
- 1 (15 oz.) can red enchilada sauce
- 1 cup shredded local Chipotle Gouda cheese, such as Door Artisan Cheese
- Sour cream, for serving
- Hot sauce, for serving

DIRECTIONS

1. Heat olive oil over medium heat in large skillet. Add onions, garlic, and jalapeno; cook 2-3 minutes or until onions are translucent and garlic is fragrant. Add cumin and chili powder and cook, stirring, for 1 minute. Stir in squash; cook, stirring occasionally, until the squash is fork tender, about 10 to 12 minutes. The squash should be tender, but not falling apart.
2. Stir in black beans and enchilada sauce; reduce heat to medium-low and simmer for 5 minutes. Sprinkle with cheese, cover, and cook until cheese melts.
3. Serve with sour cream and hot sauce.



Shop the Farmers' Market on Broadway for the fresh local ingredients to complete this recipe.

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