



## Chorizo Butternut Squash Enchiladas

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Enchiladas are a great make-ahead meal, which is why I love to make them when I'm entertaining a crowd. You can do all of the work hours before your guests arrive (or even assemble the day before and store in the fridge). What I love about this recipe, in particular, is that chorizo meat substitutes are so tasty, you can easily feed your vegetarian and meat-eating friends with the same meal (and those carnivores will not miss the meat!). The spicy chorizo and the sweetness of the butternut squash work wonderfully with the flavor of the warm spices.

**Serves 6-8**

### Ingredients:

- 1 pound fresh chorizo (or chorizo meat substitute), removed from casings
- 2 ½ cups diced butternut squash, small dice
- 1 large yellow onion, diced
- 1 poblano or anaheim pepper, diced
- ½ jalapeño pepper, minced (seeds and ribs removed)
- 4 cloves garlic, minced or grated
- 2 teaspoons chili powder
- 2 teaspoons ground cumin
- ¼ teaspoon ground cinnamon
- 12 corn tortillas (6"-8" size)
- 1 (14oz) can red enchilada sauce\*
- 3 cups (12 oz package) shredded Monterey Jack & Cheddar Cheese (or "Mexican Blend")
- ¼ cup crumbled Cotija cheese
- 2 scallions, thinly sliced for garnish
- Fresh Cilantro, for garnish
- Olive Oil or Neutral Oil

### Method:

#### MAKE FILLING:

1. In a 12" skillet over medium-high heat, add 1 tablespoon of oil. Brown chorizo, breaking it up into small bits, until the sausage has cooked through. Remove cooked sausage with a slotted spoon, leaving fat in the pan. Set cooked sausage aside.
2. To the pan with chorizo fat (if using meat substitute, you may need to add more oil to the pan), add diced onion, poblano, and butternut squash. Season with salt & pepper and saute until butternut squash is tender, and begins to caramelize around the edges, about 10 minutes.
3. Once the squash mixture is caramelized, stir in minced jalapeno, garlic, chili powder, cumin, and cinnamon. Cook until fragrant, about 1 minute. Return browned chorizo back to the pan, and stir to incorporate. If needed, deglaze the pan with ¼ cup water (or beer would be great, too), scraping up the brown bits on the pan and cooking until liquid has almost



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entirely evaporated. Remove from heat and cool completely. Once cooled to room temp, stir in 1 cup of the shredded cheese.

### **ASSEMBLE ENCHILADAS:**

1. Preheat oven to 400°F. Brush tortillas with a light coating of oil on both sides and place on a rimmed baking sheet. The oil will act as a barrier to keep the tortillas from absorbing too much sauce (and completely falling apart). Warm tortillas in the oven briefly—about 2 minutes—just until they become pliable and are easy to roll without cracking or breaking.
2. Add a ½ cup of sauce to the bottom of a 9x13” casserole dish, and spread evenly.
3. Working one at a time, add a spoonful of filling (about ¼ cup, depending on tortilla size) and roll to secure the filling. Place seam side down into the casserole dish. Repeat until the casserole dish is full. Top rolled enchiladas with remaining 1 ½ cups of shredded cheese.
4. Evenly drizzle more enchilada sauce over cheese, then sprinkle with cotija cheese and scallions.  
*\*\*If making ahead, stop here and let cool to room temperature. Tightly wrap with foil and refrigerate for up to 24 hours. Cooking time will take longer.*
5. Bake enchiladas, covered with foil, for 15 minutes to melt cheese. Remove foil and bake, uncovered, for 10 minutes, or until cheese is melted and bubbly. Top with fresh cilantro and serve.

### **\*Notes**

You can make the filling and assemble the enchiladas up to 24 hours in advance, however, you may want to have extra enchilada sauce on hand to add before cooking, in case the tortillas absorb some of the sauce in the fridge. Cooking time will be longer.