



Celebrating Food, Art & Culture



SPINACH AND BUTTERNUT SQUASH ENCHILADAS

Ingredients

Servings: 20

- 2 tablespoons butter
- 2 teaspoons salt
- 1 tablespoon garlic, minced
- 1/2 cup onion, sliced
- 1 pound spinach, blanched
- 4 cups Monterey Jack cheese, shredded
- 2 cups butternut squash
- Ten 6-inch corn tortillas
- 1 quart prepared tomato sauce
- 1/2 cup green onions, sliced

Directions

Heat the oven to 375 F.

Melt the butter in a saucepan over medium heat. Add the salt, garlic and onion; cook for 3 to 4 minutes until fragrant but not brown.

Add to a mixing bowl, and then stir in the spinach, 2 cups Monterey Jack cheese and butternut squash. Set aside.

In a skillet over medium heat, warm the tortillas 1 at a time until flexible, about 15 seconds. Spoon about 1/4 cup of the spinach mixture in the center of each tortilla. Roll up, and place seam side down in a 9-by-13-inch baking dish. Pour the tomato salsa sauce over the top, and sprinkle with the remaining cup of cheese.

Bake for 15 to 20 minutes, until the sauce is bubbling and the cheese is lightly browned at the edges.

Remove from the oven and serve garnished with the green onions.

Side dishes
Rice and Beans
Roasted Mushrooms

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