

Black Bean and Butternut Squash Enchiladas



SHORT STORY

If you are looking for a vegan version of the enchilada, I've got you covered. This melt-in-your-mouth masterpiece never once makes you miss meat or real cheese. You'll take one bite and never look back... until you've cleaned your plate and started thinking about seconds.

OATH & GRIND
Susan Hoff
BY SUSAN HOFF

**TIME**

1 Hr


**SERVES**

4 people

**COOK**

Oven & Stove

 : oathandgrind.com

 : hello@oathandgrind.com

   : @OathandGrind

LinkTree: linktr.ee/susanhoff

INGREDIENTS

Enchiladas

- 2 cups butternut squash, cubed
- 1 can black beans, drained and rinsed
- 1/4 cup salsa of choice
- 8 quinoa flour tortillas
- 1 cup vegan cheese
- 1 1/2 cups enchilada sauce (red or green)
- sliced jalapeños, for garnish
- cilantro, for garnish

Sauce

- 2 Tbsp. olive oil
- 2 Tbsp. quinoa flour
- 1 1/2 Tbsp. chili powder
- 2 tsp. cumin
- 1/2 tsp. smoked paprika
- 1/2 tsp. garlic
- 1/2 tsp. onion powder
- a pinch of salt
- 1/4 cup tomato paste
- 2 cups vegetable broth

INSTRUCTIONS

1. Preheat your oven to 375°F.
2. Heat the olive oil on medium-low in a small saucepan. Add in the flour, all the spices, and the tomato paste. Whisk until the consistency thickens.
3. Slowly pour in 1 cup of the vegetable broth, continuing to whisk until smooth. Reduce heat to simmer, let cook for about 2 minutes, and then whisk in the second cup of vegetable broth. Let simmer for another 2 minutes and then remove from heat and set aside.
4. Add the cubed butternut squash into a large pan with 2 Tbsp. water. Cover and steam the squash for 8 minutes, or until fork tender.
5. Add in the beans and salsa and stir until everything is warm.
6. Spoon 2 Tbsp. of the sauce into the bottom of your baking dish. Prepare each tortilla by adding 3 Tbsp. of filling and then rolling it up. Line the tortillas up seam-side-down in the baking dish.
7. Pour the rest of the sauce over the tortillas and top with the vegan cheese, cilantro, and sliced jalapeños.
8. Bake for 25-30 minutes. Make sure the cheese is bubbling happily before removing from the oven.
9. Allow to cool for 5 minutes before serving!