

BUTTERNUT SQUASH ENCHILADAS

INGREDIENTS:

- 1 Butternut Squash
- 2 Tbsp Olive Oil
- 8 oz Emmentaler Cheese (shredded)
- 8 oz Gruyere Cheese (shredded)
- 6 oz can of chopped jalapenos
- ½ Tbsp. onion powder
- ½ Tbsp. garlic powder
- ¼ tsp salt
- 8 tortillas

DIRECTIONS:

Preheat the oven to 300 degrees.

Cut the butternut squash in half lengthwise. Rub with 2 Tbsp olive oil. Place in a covered baking dish and roast until soft. (about 30 minutes)

Remove from the oven, cool, and peel the squash.

Mash the roasted squash with 4 oz. Emmentaler, and 4 oz. Gruyere cheese, jalapenos, onion powder, garlic powder and salt. (will create a paste)

Roll your enchiladas with the filling paste in the tortillas, and place in an 8x8 inch baking dish. Spread any remaining filling over the top of the rolled and lined enchiladas. Then sprinkle remaining cheese shreds over the mix. Cover and bake for 20 minutes at 350 degrees. Uncover and bake for 15 more minutes to brown the top of the cheese.