

Butternut Squash and Corn Enchiladas with Salsa Verde and Chipotle Cream, Diane Ross Worthington, Chronicle Books
Recipe from our Oct-Dec. 2014 Newsletter
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Enchiladas

2 pounds of butternut squash, peeled,
seeded, cut into 1-inch cubes
2 Tbs. olive oil
6 scallions, thinly sliced
1 Tbs. roasted garlic, pureed
1 cup fresh corn (frozen corn
can be substituted)
2 Tbs. finely chopped cilantro
Salt and freshly ground pepper
1-1/2 cups shredded Monterey Jack
cheese
1-1/2 cups shredded Mozzarella cheese
Twelve 6-Inch corn tortillas



1. Fill bottom of large steamer and bring to a boil. Cover and steam squash over medium heat until fork tender or place squash in a glass bowl, cover and microwave on high for about 5 minutes or until fork tender. Set aside.
2. Heat oil in a large skillet on medium-high; add scallions and sauté 3 to 4 minutes until lightly browned. Add cooked squash and garlic puree and cook 2-3 minutes. Mash squash. Add corn and cook for another minute, or until tender. Add cilantro, salt and pepper and mix.
4. Taste for seasoning. Remove from heat.
5. Preheat oven to 350° F. Grease a 9 by 13 inch baking pan. Combine cheeses in a bowl and mix well. Soften tortillas in a nonstick skillet over medium heat or place in a microwave until warm.
6. Place tortillas on a work surface and spread a big table-

spoon of squash filling down the middle of it. Sprinkle 2 tablespoons of the cheese mix on top, roll up, place seam-side down in baking pan. Repeat.

7. Place Salsa Verde evenly over enchiladas. Sprinkle remaining cheese over top. Bake 20-25 minutes or until enchiladas are bubbling and cheese is melted. Serve with a dollop of Chipotle Cream. Garnish with cilantro

Chipotle Cream

1/2 cup sour cream
1 tsp. Chipotle –Garlic Puree
Salt and Pepper
Combine sour cream and

Chipotle puree. Mix well. Add salt and pepper to taste. Makes about 1/2 cup

Chipotle-Garlic Puree

6 garlic cloves, peeled
One 7-ounce can chipotle
Chilies en adobo
With the motor running, add garlic to a food processor and

process until minced. Add the chilies, with their sauce, and process until totally pureed. Makes about 1/4 cup

Salsa Verde

1 3/4 cups chicken broth
3/4 pounds tomatillos, husked, rinsed and diced
4 scallions, thinly sliced
2 medium garlic cloves, minced
2 jalapeno chilies, finely chopped
1/4 tsp. ground cumin
2 tsp. fresh lime juice
2 Tbs. chopped fresh cilantro
Salt

Combine broth, tomatillos, scallions, garlic, half the chilies and cumin in a medium saucepan and bring to boil over medium-high heat. Reduce heat, partially cover, and simmer for about 15 minutes or until slightly thickened. Let cool. Use a blender to coarsely puree the mixture (leave some texture). Add the remaining chilies, lime juice, cilantro and salt. Taste for seasoning.

