

Roasted Butternut Squash Enchiladas

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/new-mexican-chili-roasted-butternut-squash-recipe>

Ingredients:

- 3 tablespoons flour or gluten-free flour
- 2 tablespoons chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon cumin
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 8 ounces tomato sauce cans
- 1/4 cup vegetable broth
- 1 teaspoon apple cider vinegar
- 3 cups butternut squash small cubed
- 1 small red bell pepper diced
- 1/2 large yellow onion diced
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup sour cream dairy or non-dairy
- 2 tablespoons chipotle peppers in adobo sauce minced
- 15 ounces black beans drained
- 14 corn tortillas
- 1 cup cheddar cheese or shredded mexican blend, dairy or non-dairy

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 35 milligrams
4. Fat: 19 grams

5. Fiber: 11 grams
 6. Protein: 14 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 2280 milligrams
 9. Sugar: 8 grams
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