

Butternut Squash Burrito Boats

This recipe was provided by Sally Roeckell of [Table and Dish](#) and were originally published at [365Barrington.com](#).

Ingredients

- 2 medium-sized butternut squash, halved and seeds removed
- Extra virgin olive oil
- Kosher salt
- Freshly-ground black pepper
- 1 large onion, chopped
- 3 cloves garlic, minced
- 1 lb. organic grass-fed ground beef
- 1 tsp. ground cumin
- 1/2 tsp. chili powder
- 2 ears sweet corn, kernels removed or frozen kernels thawed (about 1 1/2 cups)
- 1 can (15.5-oz.) black beans, drained
- 1 can (10-oz.) can enchilada sauce
- 1 1/2 cup shredded Monterey jack
- Freshly-chopped cilantro, for garnish (optional)



Instructions

1. Cut the squash in half lengthwise and use a spoon to remove seeds and pulp.
2. Preheat oven to 425°F. On two large rimmed baking sheets, drizzle squash halves with olive oil and season with salt and pepper. Roast until almost tender, 25-30 minutes. Let cool slightly, then scoop out squash, leaving a 1/2" border around edges and saving the insides for filling.
3. Reduce oven heat to 350°F. In a large skillet over medium heat, heat 1 tablespoon oil. Add onion and cook until soft, 5 minutes. Stir in garlic and cook 30 seconds, then stir in beef, breaking up meat with a wooden spoon. Season with salt, pepper, cumin and chili powder and cook until it is no longer pink.
4. Stir in corn, black beans, enchilada sauce and reserved butternut squash*. Cook until sauce is warmed through.
5. Fill butternut squash boats with beef mixture and top with cheese. Bake until cheese is melty, about 2 minutes.
6. Garnish with cilantro before serving, if using.

*I decided to cook one squash (two halves) as directed. I diced the other squash into one-inch cubes, tossed it with olive oil and roasted it on a separate pan while the first squash cooked. The reason I did this was two-fold.

1. I prefer the roasted chunks of butternut squash to be mixed into the meat mixture and used to fill the squash "boat." I find that the mashed squash lends a different texture.
2. I used the cooked squash from the two halves that I scooped out to make another recipe. Once it was cooled I used it to make a Butternut Squash Brown Butter Bundt cake. *Watch for this recipe coming soon.* You won't want to miss it!