

## Recipe Card: One pot cheesy clack bean enchiladas

Beans make a great substitute protein in this Mexican-inspired dish.

### Ingredients

1 butternut squash, peeled, seeds removed and cut into 2cm cubes  
1 red onion, finely diced  
3 cloves garlic, finely chopped  
1 tsp sugar  
1 tsp cumin  
1 tsp chilli powder  
1 tsp smoked paprika (optional)  
¼ tsp cinnamon (optional)  
1½ tsp salt  
1 tin black beans, drained and rinsed  
8 small tortillas (use GF if required), cut in half and then sliced into strips (3cm-4cm wide)  
500ml/2 cups mild chilli sauce (we used Tesco) or use a mild salsa, enchilada sauce etc  
200g/7 oz melting vegan cheese, grated (we used Ilchester Vegan Melting Mature Block)



### Instructions

In a large frying pan, fry the onion in a little oil until soft.

Add the sugar and garlic and cook for a further minute.

Stir through the spices and fry for another minute.

Add the squash and the salt and cook until the squash is tender (around 15-20 minutes), but not at all mushy, stirring frequently.

Stir through the mild chilli sauce, black beans, tortilla strips and 50g/2 oz of the grated vegan cheese. Simmer on a medium heat for a few minutes.

Remove the pan from the heat, sprinkle the (150g/5 oz) remaining cheese over the top and place under a medium grill for a few minutes or until the cheese has completely melted.

Optional serving suggestions: vegan sour cream, tortilla chips, fresh coriander, green salad, guacamole, avocado, fresh salsa dip