

BUTTERNUT SQUASH & CHORIZO ENCHILADAS WITH CINNAMON-SPICED CREMA

This dish from celebrity chef Aaron Sanchez marries spicy, creamy and slightly sweet elements in one delicious, warming bite.

For the sauce:

2 ounces butter
5 tablespoons flour
2 cups beef broth
4 tablespoons chili powder
1 teaspoon cumin
2 teaspoons garlic powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
Pinch nutmeg
1 tsp brown sugar
1/2 cup sour cream

For the filling:

10 ounces chorizo
1 small butternut squash

12-16 corn tortillas

Five ounces Mexican melting cheese, shredded

Make the enchiladas:

Melt butter in saucepan and whisk in flour. Cook for 2 minutes on medium heat, stirring constantly. Slowly whisk in the broth. Add remaining ingredients, except Crema Mexicana, and whisk thoroughly. Bring to a slight boil and remove from heat. Let cool, then mix in Crema Mexicana.

Preheat oven to 350°F. Cook chorizo according to package instructions and drain well. Set aside. Split squash in half, remove seeds, poke holes in surface, and bake at 350°F for 45 minutes. Allow to cool, then scoop out tender flesh and mash. Add cooled chorizo.

Lightly coat bottom of a baking dish with sauce. Scoop filling into tortillas, roll and place in baking pan. Cover the tops of the enchiladas with sauce and top with shredded queso. Bake uncovered at 350 F for 15-20 minutes, or until cheese is browned.

WINE RECOMMENDATION: Chef Sanchez recommends a Pinot Noir.