



# SunKiSS Gardens

*"Three Amigos"*

**Cilantro, Oregano, & Hot Peppers**

*We harvested a small mountain of delicata squash this year, which left us scurrying for creative ways to use it up. We were pleasantly surprised with this Tex-Mex twist on winter squash, and now it's a cold-weather family favorite!*

## **Winter Squash Enchiladas**

1 pkg of 12 corn tortillas  
19-28 oz canned enchilada  
sauce  
1 T canola oil  
1 medium onion, diced  
1 hot pepper, seeded and  
diced  
2 cloves garlic, minced  
2 lb winter squash, peeled  
and diced

1 T ground cumin  
1 T oregano  
1/2 cup fresh or frozen  
(thawed) corn  
1 t salt  
2 - 3 T chopped fresh  
cilantro  
Optional: grated Parmesan  
cheese and/or sour  
cream for garnish

Coat a large glass baking dish with oil. Add 1 T oil to a large skillet over medium heat. Add onion and pepper; sauté for 5 minutes. Add garlic, squash, cumin, and oregano. Cook for 5 minutes, stirring occasionally. Cover skillet and cook another 5 minutes. Stir, add corn, and cover again. Continue stirring and covering until the squash is cooked through, 15 to 20 minutes. Add salt to taste. Let cool a bit, then add cilantro and cheese.

While the squash is cooking, heat a nonstick skillet over medium high heat. Coat with oil. Add the tortillas, one at a time, flipping after 15 seconds. Dip each tortilla in enchilada sauce. Fill with 1/4 to 1/3 cup filling and roll. Place seam side down in the baking sheet. Lightly drizzle the enchilada sauce over the entire dish. Cover and bake at 375° for 20 minutes, or until heated through. If desired, add garnishes and sprinkle with more cilantro. Adapted from *www.savvyvegetarian.com*.

**For more recipes and other information,  
visit [www.sunkissgardens.com](http://www.sunkissgardens.com)**

**SunKiss Gardens  
651-492-0414**

**9749 Queen Road  
Bloomington, MN 55431**