

Northern Chili Burrito

Ingredient	Amount
northern chili bean mix, cooked	2 cups
3lbs butternut squash	1 ea
vegetable oil	1 tbsp
salt	1/2 tsp
maple syrup	1 tbsp
corn, frozen, thawed (or fresh if available)	1 cup
cilantro, chopped	1/2 cup
sriracha	2 tsp
lime, juice of	1 ea
monterey jack cheese (or cheddar), grated	3 1/2 cups
whole wheat tortillas	6 ea
favourite salsa	1 cup

1. cook chili mix following the instructions on the packaging. drain well once finished cooking.
2. peel, seed, dice squash. toss with oil, salt and maple syrup. roast at 375F until tender.
3. place squash into a mixing bowl and cool.
4. add corn, bean mix, cilantro, sriracha and lime juice to the squash and mix. taste and adjust seasoning.
5. lay your tortillas on the counter and spread 1c of the filling across the middle.
6. top each burrito with 1/3c cheese and roll your tortilla while tucking in the sides.
7. place seam side down on a slightly greased baking sheet and top with salsa and remaining cheddar.
8. cover with foil and bake at 350F until heated through.