



# Spicy Chicken, Black Bean, and Pumpkin Enchiladas

A not-too-spicy dish that's elevated by the flavor of fall! Pumpkin and Bison Sour Cream add a mildly sweet 'n spicy creaminess to black bean chicken enchiladas.

Servings	Prep Time	Cook Time	Total Time
6	20m	30m	50m

## Ingredients

- ½ cup Bison Sour Cream
- 1 can (15 oz) pumpkin puree
- 1 can (14.5 oz) tomato sauce
- ½ cup water
- 4 cloves of garlic, minced
- 3 Tbsp chili powder
- 2 tsp cumin
- ½ tsp red cayenne pepper
- 1 tsp olive oil
- 1 jalapeño, seeded and minced
- 2-3 cups chicken breast, cooked and shredded
- 1 can (15 oz) black beans, rinsed and drained
- 12 soft corn tortillas
- 2 cups Mexican cheese, shredded
- Salt and pepper, to taste
- Avocado and cilantro, for topping

## Instructions

1. Blend Bison Sour Cream, pumpkin puree, tomato sauce, water, 2 Tbsp of minced garlic, chili powder, cumin, and cayenne. Blend until smooth, and season to taste with salt and pepper.
2. Preheat oven to 350°F and coat 9x13 baking dish with olive oil or nonstick cooking spray. Add ¾ cup of pumpkin sauce to bottom of dish and spread it out evenly with spatula. Set pan aside.
3. In a large bowl, mix shredded chicken and ¾ cup of pumpkin sauce. Set aside.
4. Begin filling by heating large non-stick pan over medium heat and adding olive oil.
5. Add onion, jalapeño, remaining 2 Tbsp of minced garlic, and cook for 3-5 minutes, until onions begin to soften. Remove from heat and transfer into bowl with chicken and pumpkin mix. Add in black beans and ¼ cup of pumpkin sauce. Stir to coat filling.
6. Warm tortillas in microwave for 20 seconds, so they are easier to roll. Place ¼ cup of chicken and pumpkin mixture on each tortilla, with 1 Tbsp of cheese. Roll each tortilla and place seam side down in pan. Pour remaining pumpkin sauce on top of tortillas and top with remaining cheese.
7. Bake for 20-30 minutes, until cheese is melted, and edges of tortillas are golden brown.
8. Top with a dollop of Bison Sour Cream, avocado, and cilantro. Serve and enjoy!

