

Spicy Butternut Squash Empanadas

with Green Tomato Salsa & Lime Crema

We're turning a Mexican street-food favorite into an autumnal delight with these tasty butternut squash-filled empanadas. We're sautéing the sweet squash with hot jalapeño pepper and smoky spices, then baking the filling under Monterey Jack cheese inside irresistibly flaky pastry. The empanadas get bright, tart counterpoints from a fresh salsa of cilantro, lime and green tomato—a culinary favorite picked just before the fruit begins to ripen—and lime-infused crema for dipping.



Blue Apron Wine Pairings

Artan Sauvignon Blanc, 2015

As de Copas Verdejo/Sauvignon Blanc, 2014



Ingredients

- 6 Empanada Wrappers
- 3 Cloves Garlic
- 1 Butternut Squash
- 1 Green Tomato
- 1 Lime
- 1 Jalapeño Pepper
- 1 Yellow Onion
- 1 Bunch Cilantro

Knick Knacks

- 3 Ounces Monterey Jack Cheese
- ¼ Cup Mexican Crema
- 1 Tablespoon Mexican Spice Blend

(Ancho Chile Powder, Sweet Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 2 servings | **Calories:** about 785 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut off and discard the squash ends. Peel the squash; separate the neck and bulb. Halve the bulb lengthwise; scoop out and discard the pulp and seeds, then small dice the squash. Peel and mince the garlic. Peel and small dice the onion. Grate the cheese. Core and small dice the tomato. Using a peeler, remove the lime rind, avoiding the pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Roughly chop the cilantro leaves and stems. Cut out and discard the stem, ribs and seeds of the pepper; small dice. Immediately wash your hands and cutting board afterwards.

2



Brown the squash:

In a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **squash** and season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened.

3



Make the filling:

To the pan, add the **onion, garlic, spice blend** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened. Add **2 tablespoons of water** and cook, stirring occasionally, 30 seconds to 1 minute, or until the water has cooked off. Remove from heat. Season with salt and pepper to taste. Transfer to a bowl.

4



Assemble the empanadas:

Lightly oil a sheet pan. Fill a small bowl with water. Place the **empanada wrappers** on a work surface. Spoon 3 tablespoons of the **filling** into the center of each wrapper (you may have extra filling); top with some of the **cheese**. Using your fingers, working 1 at a time, lightly moisten the edges of the wrappers with water; fold in half over the filling. Firmly press down on the edges with a fork to crimp and seal completely. Transfer to the prepared sheet pan.

5



Bake the empanadas:

Place the **empanadas** in the oven and bake, rotating the sheet pan halfway through, 16 to 20 minutes, or until golden brown and puffed up. Remove from the oven and let stand for at least 2 minutes before serving.

6



Finish & plate your dish:

While the empanadas bake, in a bowl, combine the **crema, lime zest** and **the juice of 2 lime wedges**; season with salt and pepper to taste. To make the salsa, in a separate bowl, combine the **tomato, cilantro** and **the juice of the remaining lime wedges**; toss to mix. Season with salt and pepper to taste. Divide the **baked empanadas** between 2 dishes; top with the salsa. Serve with the lime crema. Enjoy!