



I look forward to making this recipe every year in the fall. In the past, I have made my enchilada sauce from fresh pumpkin by; peeling, deseeding, chopping, roasting and pureeing it in my food processor. I have since reevaluated the time involved and decided it's okay to use canned pumpkin puree. Of course, there is nothing wrong with using fresh pumpkin puree, more power to you! I would suggest making a large batch and freezing it for a later date.

I simply love the idea of using pumpkins in something other than assorted baked goods or soups. For a complete festive meal I like to serve these with black beans and [Mexican Caesar salad](#). These enchiladas are simply made into a vegetarian dish by substituting the chicken filling with black beans.

Makes 25 enchiladas

Ingredients

3 1/2 lbs bone in skin on chicken thighs

1 29 oz can pumpkin puree

5-6 cups chicken or vegetable stock

25 corn tortillas

6 oz crumbled Mexican queso fresco cheese

4 oz grated Monterey Jack cheese

1/4 cup chopped scallions

2 tsp minced garlic

1 canned chipotle chili in a adobo sauce (smoked jalpeno)

Salt and pepper to taste

Method

Preheat oven to 350°. Wash chicken and pat dry with paper towels. Place chicken on tray covered with foil and sprayed with nonstick spray. Season both sides of chicken thighs bake for 25 minutes or until thermometer reads 165°. Cool, remove skin, debone and shred using two forks or finely dice with a knife.

In blender or food processor puree together, pumpkin, garlic, chipotle chili, 5 cups of water and 1 cup of chicken juices from baking tray or vegetable broth, salt and pepper to taste.

Warming up tortillas makes them pliable for rolling. To warm, either place on plate and heat in microwave for 1 minute or warm in a skillet over medium low heat 5-10 seconds on each side. Take care to use tongs as to avoid burning your fingers.

Set up an assembly line of ingredients in this order; Warmed tortillas next to dish of pumpkin enchilada sauce, bowl of chicken with sliced scallions, bowl with crumbled queso fresco and a bowl with Monterey grated cheese.

Dip each tortilla in sauce and place in baking tray. Fill with approximately 1 tbsp chicken mixture and 1 tbsp queso fresco. Roll up tortilla and face seam side down. Repeat until baking dish is full then ladle more sauce on top of enchiladas and sprinkle with Monterrey jack cheese. You may need more than one baking dish depending on the size or sizes you're using. Note that this recipe freezes very well to be enjoyed at a later date.

Bake in preheated oven at 425° for 20 minutes or until cheese is melted. Let cool slightly before placing on plates, allowing enchiladas to firm up. Serve and enjoy.