

Chipotle Beef in Butternut Squash Boats

Servings: 4

Ingredients:

- 1½ pounds beef for stew
- ½ cup water
- ¼ cup tomato paste
- 2 tablespoons brown sugar
- 2 tablespoons balsamic vinegar
- 2 teaspoons ground chipotle chili pepper
- 1 teaspoon ground cumin
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 1 medium butternut squash, about 3 pounds
- 1½ cups water
- 1 medium tomato, chopped
- ¼ cup freshly chopped cilantro leaves
- Optional: 1 small ripe avocado, cut into cubes

Preparation:

1. Preheat oven to 325°F.
2. Place the beef, water, tomato paste, sugar, vinegar, chipotle pepper, cumin, salt and black pepper in stockpot.
3. Cover and bake in oven 1¾ to 2¼ hours or until beef is fork-tender.
4. Meanwhile, cut squash lengthwise into quarters and remove seeds. Place squash cut side down in a 13 x 9-inch glass baking dish, overlapping if necessary. Add water.
5. Bake in the preheated oven for 60 to 75 minutes, or until fork-tender.
6. Place each baked squash quarter onto serving plate. Fill with equal amounts of beef mixture. Top with tomato and avocado, if desired. Sprinkle with cilantro.

Source: The Food Network Kitchen