

## Wet Turkey and Black Bean Burritos with Squash Sauce

Recipe 307 of 365

After sandwiches, my family always drifted toward using turkey leftovers for Mexican food – turkey quesadillas topped the list. But when I hosted my own Thanksgiving a few years ago, I was dismayed at how few of the actual leftovers (besides the turkey) we ate the following night.

Modeled after the kind of wet burrito one finds often at Mexican joints (rolled, smothered with sauce, and baked), here's a delicious rendition that uses leftover pureed squash as a base for the sauce.

TIME: 10 minutes prep

MAKES: 2 big burritos

2 cups leftover pureed squash  
1 cup hot salsa (the smooth kind)  
1 cup chopped leftover turkey  
1 (15-ounce) can black beans, rinsed and drained  
1 cup shredded cheddar cheese  
1 cup leftover rice (white, brown or wild)  
2 large (14") flour tortillas  
1/4 cup crumbled *cotija* cheese

Preheat the oven to 350 degrees.

Mix 1 cup of the squash with 1/2 cup of the salsa in a small bowl (or in the food processor, if your salsa is chunky), and set aside.

Place the remaining squash and salsa in a mixing bowl. Add the turkey, black beans, cheddar cheese, and rice, and mix to blend.

Place the tortillas on two large ovenproof plates. Divide the turkey mixture between the two tortillas, roll into burritos, and place them seam side-down on the plates. Cover the burritos with the squash-salsa mixture, and top with crumbled *cotija*.

Bake for 15 minutes, and serve hot – but careful with those plates.