

BEAN AND BUTTERNUT SQUASH PICADILLO

Serves 6

Ingredients:

¼ pound (4 or 5 slices) thick-cut bacon, chopped
1 medium white onion, finely chopped
1 large red bell pepper, stemmed, seeded, and coarsely chopped
2 garlic cloves, very finely chopped
2 quarts chicken stock (low-sodium store bought is fine)
1 medium butternut squash (about ¾ pound), peeled, seeded, and cut into ½ inch cubes)
1 28 ounce can or to 15 ounce cans black-eyed peas, drained and rinsed
2 tablespoons *Garlic-Chipotle Love*
1½ cups corn kernels, fresh or frozen
¼ cup thinly sliced fresh basil leaves
Salt and freshly ground black pepper

Directions:

Cook the bacon in a medium stockpot or Dutch oven over medium heat until it's lightly browned and has rendered its fat, about 5 minutes. Add the onion, bell pepper and garlic and cook until the onion is tender and translucent, about 6 minutes. Pour in the chicken stock and add the squash cubes. Bring to a boil, then reduce the heat and simmer, stirring occasionally, until the squash is tender, 15 to 20 minutes.

Add the black-eyed peas, *Garlic-Chipotle Love*, and corn. Simmer until the picadillo has thickened and the flavors come together, about 12 minutes.

Stir in the basil and salt and pepper to taste. Divide among six bowls, and serve with rice and salsa.