

BUTTERNUT SQUASH BOWL WITH JALAPEÑO QUESO



The butternut squash bowl. Finally, another reason to put queso on things. Because everyone knows that the world needs more (cashew) queso. Truth.

This **easy weeknight meal** comes together relatively quickly if you already have your queso made (which I usually do, and you probably should, too). And it requires **10 fall-friendly ingredients** that remain incredibly versatile depending on what you have on hand.

A versatile Mexican-inspired bowl with butternut squash, peppers, and vegan queso sauce! Just 10 ingredients required for this satisfying plant-based meal.

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<https://minimalistbaker.com/butternut-squash-bowl-with-jalapeno-queso/>

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PREP TIME 15 minutes

COOK TIME 30 minutes

TOTAL TIME 45 minutes

Servings:

Category: *Entree*

Cuisine: *Gluten-Free, Grain-Free, Mexican-Inspired, Vegan*

Freezer Friendly *No*

Does it keep? *3-4 Days*

Ingredients

[US Customary](#) - [Metric](#)

VEGETABLES

- 4 cups cubed butternut squash (I subbed 1 cup for yellow potatoes)
- 2 Tbsp [melted coconut oil](#) (divided)
- 1 tsp cumin powder
- 1/2 tsp chili powder
- 1/2 tsp sea salt (divided)
- 1 Tbsp maple syrup
- 2 whole poblano (sliced // or 10-12 (~35 g // as original recipe is written) shishito peppers left whole)

FOR SERVING

- 2 cups thinly sliced red cabbage
- 1 medium ripe avocado, divided
- 1 cup [Roasted Jalapeño Cashew Queso](#) or [Cashew-less Queso](#) (divided)
- Fresh cilantro (optional)
- Pumpkin Seeds, Quinoa, [Smoky Tempeh](#), Black Beans, or [Quick Crispy Tofu](#) (optional)
- [Salsa](#) (or favorite store bought) (optional)

Instructions

1. If you haven't already, prepare your queso (if using) and set aside.
2. Preheat oven to 375 degrees F (190 C) and line a baking sheet with parchment paper. Add squash (and potato if using) and drizzle with half of the coconut oil (1 Tbsp or 15 ml as original recipe is written), cumin, chili powder, half of the sea salt (1/4 tsp as original recipe is written), and maple syrup. Toss to combine. Then bake for about 20-25 minutes or until very tender and slightly caramelized.
3. In the meantime, heat a skillet over medium-high heat. Once hot, add remaining coconut oil (1 Tbsp or 15 ml as original recipe is written) and poblano or shishito peppers. Season with remaining sea salt (1/4 tsp as original recipe is written) and sauté for 4-5 minutes, stirring frequently. Set aside.
4. To serve, divide butternut squash (and potatoes if adding), sautéed peppers, cabbage, and any other desired toppings or additions (such as avocado, pepitas, quinoa, tempeh, or tofu). Serve with Cashew Queso (and/or salsa).
5. Best when fresh. Store leftovers separate in the refrigerator up to 3-4 days and reheat on the stovetop or in the microwave.