

Butternut Squash Tacos

(Jackie)



Ingredients:

Squash & Beans

- 5 cups butternut squash, cut evenly into 1-inch cubes
- 2 tbsp olive oil
- 1/2 tsp EACH: fine sea salt, chili powder, paprika, cumin, garlic powder
- 1/4 tsp freshly cracked pepper
- 1 can (15 ounces) black beans, drained and rinsed

Toppings

- Avocado, lime, cilantro for topping

Sauce

- 1/2 cup full-fat regular mayo
- 1-2 large limes (3 tablespoons juice and 1/4 teaspoon zest)
- 1/8 tsp ground cumin
- 1/4 tsp paprika
- 1/2 tsp chili powder
- 1 tsp Sriracha or hot sauce
- pinch of salt and ground black pepper

Directions:

- **SQUASH:** Preheat the oven to 425 degrees. Peel the squash and chop into even cubes. Toss the squash with olive oil, salt, chili powder, paprika, cumin, garlic powder, and pepper. Spread evenly on a very large sheet pan. Bake for 10-15 minutes. Remove and toss then return for another 10-15 minutes.
- **BEANS:** Meanwhile, drain and rinse the beans. Once the squash is tender, remove the sheet pan and mix the drained beans with the squash. Toss to combine and warm the beans.
- **SAUCE:** Zest and juice 1 lime. Add the juice and zest to a bowl along with mayo, cumin, paprika, and chili powder. Add Sriracha and a generous pinch of salt and pepper. Whisk together with a fork until smooth.
- **ASSEMBLE:** Char, grill, or warm the tortillas and top with a big scoop of the squash and beans, and whatever toppings you'd like. Drizzle on fresh lime if desired and add a few spoonfuls of the sauce to each taco. Enjoy while hot!