

Roasted Squash and Black Bean Tacos

Prep time:

10 minutes

Cooking time:

10 minutes

Yields:

4 people

Ingredients:

8 corn tortillas

2 cups black beans

1 small ayote or calabaza squash (substitute butternut squash if you can't find these squashes), peeled, seeded and diced

2 tablespoons oil

1 teaspoon chili powder

1 teaspoon cumin

salt and pepper

For Pico:

2 Roma Tomatoes, seeded and diced

1 oz. onion, diced

1 tbsp jalapeno, minced

1 tbsp cilantro, chopped

1 tbsp lime juice

salt and pepper to taste

Directions:

For Pico:

Combine all ingredients and mix well. Set aside for tacos.

For tortillas:

Heat saute pan over medium heat. Place tortillas individually in pan and warm approximately 10-20 seconds on each side and carefully remove and cover until ready to use.

For black bean/squash mixture:

Heat oven to 400 degrees Fahrenheit. In a large mixing bowl, toss together the squash, oil and all the spices until everything is coated. Place on large sheet pan and roast squash until fork tender, about 25 minutes.

When butternut squash is about 5 minutes from being done, toss the beans on the sheet pan, stir and stick back into the oven until squash is done.

Place desired amount of taco mixture into your tortillas and top with pico mixture.