

## Roasted Butternut Squash Tacos

Colorful butternut squash tacos with crisp slaw, black beans and guacamole! These tacos are a simple weeknight meal and a great option for vegan and gluten-free eaters. Recipe yields about 8 tacos (4 servings).

### Ingredients

1 medium butternut squash (about 2 to 2 ½ pounds, I used two 12-ounce bags of pre-sliced butternut from Trader Joe's), peeled and sliced into ¾-inch cubes

2 tablespoons olive oil

1 teaspoon chili powder

Salt and freshly ground pepper

Cabbage and black bean slaw

2 cups purple cabbage, thinly sliced and roughly chopped into 2-inch long pieces

2 cans black beans (15 ounces each), rinsed and drained, or 3 cups cooked black beans

½ cup chopped green onions, both green and white parts

½ cup chopped fresh cilantro

2 to 3 tablespoons fresh lime juice, to taste

1 teaspoon olive oil

¼ teaspoon salt, more to taste

Simple guacamole (double if you love guac!)

1 large avocado, diced

1 tablespoon lime juice

¼ teaspoon ground coriander (optional)

Pinch of salt, more to taste

Everything else

8 corn tortillas (certified gluten free if necessary)

Optional garnishes: additional chopped cilantro, hot sauce, toasted pepitas, crumbled feta cheese (omit for vegan tacos)

## **Instructions**

Preheat oven to 425 degrees Fahrenheit. Line one large, rimmed baking sheet with parchment paper for easier cleanup.

To roast the squash: On your prepared baking sheet, toss the cubed butternut in enough olive oil to lightly coat all sides, about 2 tablespoons. Sprinkle with 1 teaspoon chili pepper and a pinch of salt and pepper. Arrange the butternut in a single layer. Bake until the butternut is tender throughout and caramelized on the edges, about 30 to 35 minutes, tossing halfway.

Meanwhile, to assemble the slaw: In a medium mixing bowl, combine the cabbage, black beans, green onion, cilantro, lime juice, olive oil and salt. Toss to combine, then taste and add additional lime juice and/or salt if necessary. Set aside to marinate.

To prepare the guacamole: In a small bowl, combine the diced avocado, lime juice, coriander and salt. Mash with a pastry cutter, potato masher or fork until the mixture is blended and no longer chunky. Taste and add additional salt if necessary.

To warm the tortillas: In a small skillet over medium heat, warm each tortilla on both sides before transferring to a plate and covering with a lint-free towel to keep warm. Repeat with each tortilla, stacking each warmed tortilla on the last.

To assemble the tacos, spoon an ample amount of slaw down the center of your taco, top with roasted butternut and spread a spoonful of guacamole down the side. Top with garnishes of your choice and serve immediately.

NOTES: Sweet potatoes would be an awesome substitute for the butternut.