

ROASTED BUTTERNUT SQUASH TACOS

Preparation: 10 min.. | Cooking: 30 min. | Servings: 6

INGREDIENTS

12 corn tortillas, warmed
1 medium butternut squash (3-4 lbs.)
peeled and cut into 1/2" pieces
1 medium ripe avocado, peeled
and sliced thin
1 cup crumbled queso fresco or
feta cheese
1/2 cup diced red onion
2 tbsp. canola oil
1 tbsp. chili powder
1/2 tsp ground cumin
1/2 tsp. ground coriander
1/4 tsp. cayenne pepper
Pico de Gallo, optional



INSTRUCTIONS

Preheat oven to 425°. Combine first 6 ingredients. Add squash cubes; toss to coat. Transfer to a foil-lined 15x10x1-in. baking pan. Bake, stirring occasionally, until tender, 30-35 minutes. Divide squash evenly among tortillas. Top with queso fresco, avocado and red onion. If desired, serve with Pico de Gallo.