

# ROASTED VEGETABLE AND BLACK BEAN TACOS

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 6

## INGREDIENTS

4 corn tortillas, lightly  
toasted or warmed  
1 lime, cut into wedges  
½ avocado, cut into 8  
slices  
1 cup roasted root  
vegetables  
½ cup cooked or canned  
black beans, rinsed  
2 teaspoons extra  
virgin olive oil  
1 teaspoon ground  
cumin  
1 teaspoon chili powder

½ teaspoon ground  
coriander  
¼ teaspoon kosher salt  
¼ teaspoon ground  
pepper  
Chopped fresh cilantro  
and salsa for garnish



## INSTRUCTIONS

Combine roasted root vegetables, beans, oil, cumin, chili powder, coriander, salt and pepper in a saucepan. Cover and cook over medium-low heat until heated through, 6 to 8 minutes. Divide the mixture among the tortillas. Top with avocado. Serve with lime wedges. Garnish with cilantro and/or salsa, if desired.