



Butternut squash tacos

Yield: Makes: 4 servings

Serving Size: 2 tacos

Ingredients

1 medium/large	butternut squash, peeled and diced
2 cans	black beans, drained and thoroughly rinsed
2 cups	Peppers, any kind (about 2 bell peppers or 4 jalapenos)
2 tbsp	olive oil
8	corn or flour taco shells
½ jar	Salsa
1	Lime

Directions

1. Preheat oven to 400 degrees. Place butternut squash on baking sheet. Toss with olive oil, salt, and pepper. Roast in oven for 30-40 minutes.
2. While squash is roasting, spray pan with oil or butter. Cut peppers into dices or small slices and heat on low-medium heat. When peppers are softened, add black beans to warm through
3. Assemble tacos by placing squash, black beans, pepper, and salsa on each shell. Quarter lime and squirt lime juice on each taco and enjoy!

Optional additions:

1. Guacamole or sliced avocados, pico de gallo, cilantro, green onions, grilled onions can be added on top of tacos
2. Black beans and peppers can be seasoned with chili powder, chipotle seasoning, cumin, or paprika!

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