

Roasted Butternut Squash Tacos



For these tacos, I drew inspiration from [my sweet potato tacos](#) and roasted up some cubed butternut squash instead (sweet potatoes would be awesome here, too!). I actually cheated, for once, and used two bags of pre-cut squash from Trader Joe's. I think I'll do it again soon.

While the squash roasts in the oven, just mix up some simple cabbage and black bean slaw (a riff on the slaw used in [my spaghetti squash burrito bowls](#)) and mash up some guacamole. I have finally learned that mashing guacamole with a pastry cutter or potato masher works way better than a dinky fork.

Hallelujah! Hope you love these. Find more tacos [over here!](#)

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Recipe type: Entree

Cuisine: Mexican

Prep time: 15 mins

Cook time: 35 mins

Total time: 50 mins

Serves: 4 servings

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

Roasted butternut squash

- 1 medium butternut squash (about 2 to 2½ 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

1. Preheat oven to 425 degrees Fahrenheit. Line one large, rimmed baking sheet with parchment paper for easier cleanup.
2. 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.

3. 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.
4. 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.
5. 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.
6. 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

CHANGE IT UP: Sweet potatoes would be an awesome substitute for the butternut.

STORAGE SUGGESTIONS: Store individual components separately for best results. Store leftover guacamole in a small bowl with plastic wrap pressed against the top to prevent oxidation.

From the article originally posted here <http://cookieandkate.com/2016/roasted-butternut-squash-tacos-recipe/>

