

Roasted Butternut Squash and Chickpea Tacos

with Corn Poblano Relish and Cilantro Sauce

Serves 4

For tacos:

- 12 corn tortillas
- 16 ounces diced butternut squash, ½-inch diced
- 1-15 oz can chickpeas
- 2 teaspoons cumin
- 1 teaspoon Penzeys Chili 3000 seasoning (substitute mild chili powder)
- kosher salt and pepper
- 3-4 tablespoons olive oil
- lime for serving
- cilantro for garnish
- avocado slices for serving

For corn-poblano relish:

- 3 cups frozen corn
- 1 large poblano pepper, thinly sliced
- 1-2 onions thinly sliced
- 1 teaspoon cumin
- 1 teaspoon Penzeys Adobo seasoning (substitute mild Mexican seasoning of choice)
- 1 teaspoon smoked paprika
- salt and pepper to taste
- 2 tablespoons olive oil

For cilantro sauce:

- 1 bunch cilantro
- 1 clove garlic
- 1 teaspoon cumin
- 1 tablespoon white wine vinegar
- ½ juice of squeezed lime
- 1-2 teaspoons honey to taste
- ¼ cup olive oil
- Kosher salt and pepper to taste

For vegetables:

Preheat oven to 425.

Toss the vegetables with olive oil and seasonings until nicely coated. Roast in oven for about 25 minutes, tossing once. Set aside.

For corn-poblano relish:

While vegetables are roasting, heat a medium skillet with olive oil to medium heat. Add sliced onions and poblano and lightly season with salt and pepper. Sauté for 19 minutes, stirring frequently until beginning to brown. Next, add corn and cumin, Adobo seasoning and sauté an additional 5 minutes.

Sprinkle with smoked paprika and set aside.

For cilantro sauce:

Process all ingredients in food processor adding olive oil last in steady stream to emulsify.

Place in bowl to serve alongside tacos.

Assemble Tacos:

Using a nonstick grill pan, heat on medium and gently heat your tortillas on either side for 1-2 minutes each side (this step is optional but well worth it in making the tortillas more supple).

Top the tortillas with vegetable mixture and some corn relish. Garnish with fresh lime, cilantro and avocado and drizzle with cilantro sauce. Enjoy!

