

## Vegetarian Tacos

Chef Jenn Magrey

Ledyard Farmers Market

Featuring vegetables from Hidden Brooke Gardens and Lopresti Farm

One 15 ounce can of black beans drained

2 cups of finely diced zucchini

2 cups of finely diced yellow squash

1 cup sweet onion -small diced

1 cup sweet bell pepper -finely diced

1 teaspoon of finely minced chili pepper -any variety add more or less for desired heat

In a large frying pan heat 1 tablespoon of olive oil over medium high heat. Add the vegetables and sauté until they are slightly soft.

Add The juice of two limes,

2 teaspoonfuls each of cumin and Chili powder, 1 teaspoon of smoked paprika, 1/2 teaspoon of black pepper, and 1 teaspoon of kosher salt.

Sauté with the seasonings and taste if you want to add more of anything... Serve in flour or corn tortillas and top with things like cheese, cucumbers, tomatoes, shredded cabbage, sour cream or lettuce...