



Butternut Squash Tacos

Servings : Serves 4 **Source :** Supperatsix.com

INGREDIENTS

- 1 small butternut squash, peeled, seeded and cut into 1/2" pieces
- 1/2 tablespoon smoked paprika
- 1/2 tablespoon cumin
- 1/2 tablespoon kosher salt
- a couple pinches freshly ground pepper
- 1 tablespoon olive oil
- 1 ripe avocado
- 1/4 large red onion, sliced thinly
- 1/2 cup crumbled feta
- 1/2 cup mayonnaise
- 1 teaspoon Tapatio
- 1 cup of cilantro leaves, torn
- 8 small corn tortillas

DIRECTIONS

Heat the oven to 375 degrees and line a large baking sheet with foil. Set aside.

Toss the butternut squash with the paprika, cumin, salt, pepper and oil. Spread it out evenly on the foil lined baking sheet and bake until well browned, about 45 minutes to an hour. Shake the pan to toss the squash a couple times during the cooking time.

Meanwhile, mix the mayonnaise with the Tapatio and set aside. (I realize mayonnaise on tacos sounds pretty weird, but it just adds a little bit of a cool and creamy. It's delicious, but feel free to use sour cream or leave it out completely!)

When the squash is done, heat a skillet over medium high heat and quickly heat up the tortillas.

To assemble, place two tortillas on each of four plates. Spread a dollop of spicy mayo on each tortilla, topping with a handful of squash, a sprinkle of avocado and onion. Top with some cilantro and feta. Add a sprinkle of freshly ground pepper and a dash of Tapatio if you'd like a little more spice.

NOTES

Note: if you have extra squash left over (you likely will) you can toss it into a salad for lunch the next day, or put it in a scramble for breakfast with a little goat cheese. You can also make these portable frittatas and swap out the sweet potato for the butternut squash.