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Squash Tacos with Avocado

- 1 1 1/2-lb. butternut or acorn squash, peeled, halved lengthwise, seeded, cut into 1/2-inch slices
- 1 Tsp chili powder
- 1 Clove garlic, finely chopped
- 2 Tbsp olive oil
- Salt and freshly ground black pepper
- 8 6-inch corn tortillas
- 1 Ripe avocado, peeled, pitted, sliced into 8 wedges
- 1/4 Cup fresh cilantro leaves
- 1/4 Cup sliced white onion
- 1 Lime, cut into wedges

- 1) Preheat oven to 425° F. Spread squash on a large, rimmed baking sheet. In a small bowl, stir together chili powder, garlic, oil, 1/4 tsp. salt and 1/8 tsp. pepper; pour over squash and toss to coat. Roast squash, turning once, until blistered in spots and tender when pierced with a knife, about 20 minutes.
- 2) Warm a large skillet over medium-high heat. Working in batches, toast tortillas, turning once, until charred, about 2 minutes per side. Transfer tortillas to a clean kitchen towel and wrap up to keep warm. Repeat with remaining tortillas.
- 3) Fill tortillas with squash, avocado, cilantro and onion, dividing evenly. Serve with lime wedges.

Makes 4 Servings

