



Veggie Tacos

- 1 MEDIUM ZUCCHINI, CUT INTO 1/4-INCH PIECES
- 1/2 MEDIUM RED ONION, PEELED & CUT INTO 1/4-IN. PIECES
- 1 RED BELL PEPPER, DESEEDED & CUT INTO 1/4-IN. PIECES
- 10 CHERRY TOMATOES, HALVED
- 1 TSP CHILI POWDER
- SALT TO TASTE
- 1 TBLSP OLIVE OIL
- 1 (15-OUNCE) CAN BLACK BEANS, DRAINED & RINSED
OR 1 1/2 CUPS COOKED BLACK BEANS

- 12 MEDIUM OR 24 SMALL CORN OR FLOUR TORTILLAS
- 1 MEDIUM AVOCADO, CUT INTO CUBES
- PICKLED RED ONIONS, OPTIONAL

CREAMY CILANTRO SAUCE

- 1/2 CUP ROASTED GARLIC AIOLI
- 2 TABLESPOONS FRESH LIME JUICE
- 1/2 JALAPEÑO, CHOPPED FINE
- 1/2 CUP PACKED CILANTRO LEAVES AND TENDER STEMS
- SALT TO TASTE

1. DRIZZLE ZUCCHINI, ONION, BELL PEPPER, AND TOMATOES WITH OLIVE OIL ON A BAKING SHEET. SEASON WITH CHILI POWDER & SALT; TOSS TO COAT. ROAST, STIRRING OCCASIONALLY, UNTIL TENDER, ABOUT 25 MIN.
2. ABOUT 5 MIN BEFORE THE VEGETABLES ARE DONE, ADD THE BLACK BEANS TO THE BAKING SHEET SEASONED WITH CHILI POWDER & OLIVE OIL. CONTINUE TO ROAST UNTIL THE BEANS ARE HOT & VEGETABLES DONE.
3. WRAP TORTILLAS, IN TWO STACKS, WITH ALUMINUM FOIL. PLACE INTO THE OVEN FOR 10 TO 15 MIN, OR UNTIL HEATED THROUGH.
4. FILL EACH WARMED TORTILLA WITH VEGETABLES AND BLACK BEANS. TOP WITH AVOCADO, PICKLED ONIONS, & A DRIZZLE OF THE CILANTRO SAUCE. SERVE WITH EXTRA SAUCE ON THE SIDE.

