



AUTUMN HARVEST TACOS

Vegan-friendly tacos that are as fresh as they are flavorful. Grilled corn tortillas filled with roasted butternut squash tossed in chili-lime seasoning, slices of fresh avocado, agave cabbage slaw and pomegranate chimichurri.

Servings: 2

Prep Time: 1 hour

Cook Time: 10 minutes

Ingredients

AGAVE CABBAGE SLAW:

1 cup shredded cabbage blend

½ tablespoon olive oil

¼ tablespoon red wine vinegar

½ tablespoon Organic Agave In The Raw® sweetener

¼ tablespoon Dijon mustard

1 tablespoon vegan mayonnaise

POMEGRANATE CHIMICHURRI:

¼ cup olive oil

1 teaspoon red wine vinegar

1 tablespoon shallot, roughly chopped

¼ cup parsley, roughly chopped

2 cloves garlic, roughly chopped

1 tablespoon red pepper

1 teaspoon red chili flake

1 teaspoon salt

1 tablespoon Organic Agave In The Raw sweetener

¼ cup pomegranate seeds, cleaned

CHILE LIME BUTTERNUT SQUASH:

2 cups butternut squash, medium diced

2 tablespoons canola oil

½ teaspoon salt

1 teaspoon chili powder

1 lime, juiced

TACOS:

3 corn tortillas, grilled

½ cup chile lime butternut squash

2 slices avocado, sliced into ¼-inch slices

Directions

1. Combine agave cabbage ingredients and mix until the cabbage is evenly coated.
2. For the pomegranate chimichurri, blend all ingredients with the exception of pomegranate until the parsley is mostly broken down. Fold in pomegranate seeds and store until needed.
3. For the chile lime butternut squash, preheat the oven to 350°F.
4. Toss squash in canola oil and salt. Roast for 40 minutes or until cooked through and slightly colored. Remove from the tray and toss in a bowl with the chili powder and lime juice.
5. Preheat the grill to a medium-low flame. Add tortillas to the grill and cook until color forms, then flip and brown the other side.
6. Fill each tortilla with ¼ cup prepared squash, 2 slices avocado, 2 tablespoons agave cabbage slaw, and 1 tablespoon pomegranate chimichurri.

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