

ROASTED VEGETABLES & BLACK BEAN TACOS

INGREDIENTS

- 1 cup roasted root vegetables (see associated recipe)
- ½ cup cooked or canned black beans, rinsed
- 2 teaspoons extra-virgin olive oil
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- ½ teaspoon ground coriander
- ¼ teaspoon kosher salt
- ¼ teaspoon ground pepper
- 4 corn tortillas, lightly toasted or warmed
- ½ avocado, cut into 8 slices
- 1 lime, cut into wedges
- Chopped fresh cilantro & salsa for garnish

STEPS

1. Combine roasted root vegetables, beans, oil, cumin, chili powder, coriander, salt and pepper in a saucepan. Cover and cook over medium-low heat until heated through, 6 to 8 minutes.
2. Divide the mixture among the tortillas. Top with avocado. Serve with lime wedges. Garnish with cilantro and/or salsa, if desired.