

Heat oven to 450° and line a sheet pan with parchment paper

Ingredients

- 2 Cups butternut squash, peeled, seeded, and cut into a 1/4" cube
- 2 carrots, peeled and diced
- 1 red onion, diced
- 4 Tablespoons olive oil
- 1/2 teaspoon salt
- 2 teaspoons chile powder
- 1 teaspoon whole cumin seed, ground in a mortar and pestle
- 1 Cup black beans, cooked and drained
- 1 lime, juiced
- 1/4 Cup cilantro, chopped
- 5 radishes, diced
- 1 Cup queso fresco, crumbled
- 15 Homemade Corn Tortillas (see recipe)

Directions

1. In a large mixing bowl, mix butternut squash, carrots, red onion, olive oil, salt, chile powder and ground cumin together.
2. Spread squash mixture onto a lined sheet pan and roast in the oven for 20 minutes or until caramelized.
3. In a small mixing bowl, mix black beans, lime juice, and cilantro together.
4. Top each tortilla with a small amount of beans and squash mixture.
5. Garnish each tortilla with a sprinkle of radishes and queso fresco.
6. Serve and enjoy!

**Fun Fact: The Three Sisters, corn, beans, and squash, not only are a type of companion planting in the garden, but they also make up a complete protein. Which means, when you eat the three together you are consuming a balanced, nutritious diet of complimentary nutrients, including carbohydrates, fiber, and protein, virtually eliminating the need for meat.*