

Acorn Squash Tempura Tacos

with Spanish Smoked Paprika and Lime Sauce

In these hearty vegetarian tacos, we dipped each squash wedge into a smoked paprika and rice flour batter before lightly tempura frying. Topped with a creamy smoked paprika and lime sauce, we hope you'll enjoy the juxtaposition of the crunchy, crisp tempura coating with the cool avocado and queso fresco.



Ingredients

- 1 Avocado
- 1 Bunch Cilantro
- 1 Clove Garlic
- 1 Lime
- 1 Small Red Onion
- ½ Acorn Squash
- 2 Tablespoons Mayonnaise
- 2 Teaspoons Spanish Paprika
- ¾ Cup Rice Flour
- 8 Corn Tortillas
- 2 Ounces Queso Fresco



Makes 2 Servings
About 700 Calories Per Serving

Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Cut the lime into 6 wedges. Pit, peel, and slice the avocado. Place in a bowl and top with the **juice of 1 lime wedge** to prevent it from browning. Roughly chop the cilantro. Peel the garlic and mince, smashing until it resembles a paste. Thinly slice the onion. Scoop out the acorn squash seeds, then cut it lengthwise into ¼-inch thick wedges.



Make the lime-paprika sauce:

In a small bowl, combine the **garlic paste, mayonnaise, half of the paprika, and the juice of 2 lime wedges**. Season with salt and pepper to taste.



Coat the squash:

Add ¼ cup of rice flour to the **squash slices** and season with salt and pepper. Toss to thoroughly coat.



Make the rice batter:

In a medium bowl, whisk together the **remaining rice flour, remaining paprika** and ¾ cup of **water** until it resembles a thin pancake-like batter. Season with salt and pepper.



Cook the squash:

In a large pan, heat about ¼-inch layer of oil on medium-high until very hot. (The oil is hot enough, when a small drop of batter sizzles immediately when added to the pan.) Working in batches, dip the **floured squash wedges** into the **rice flour batter** to completely coat. Let the excess batter drip off, then very carefully add the coated squash wedges to the hot oil. Cook 1 to 2 minutes per side, or until crispy and golden brown. Transfer to the paper-towel-lined plate and season with salt.



Warm the tortillas & plate your dish:

Warm the **tortillas** in a clean, dry pan and cook on medium heat for about 30 seconds to 1 minute per side, or until soft and pliable. To plate your dish, make 4 tacos with 2 tortillas layered together for each. Spread a layer of the **lime-paprika sauce** onto each taco, then divide the tempura-fried acorn squash between the tacos. Top each with **avocado** and **red onion**, then crumble the **queso fresco** on top. Garnish with the **cilantro** and **remaining lime wedges**. Enjoy!