

Acorn Squash Tempura Tacos

with Smoked Spanish Paprika-Lime Sauce

Squash and spice are a match made in heaven. For these hearty, vegetarian tacos, we added smoked Spanish paprika to the batter and also used it in a tart, smoky dipping sauce. Paprika, though closely associated with cuisines the world over, is made from a chile plant native to the Americas. Peppers were brought back to Spain, flourished there and continued to develop. Today, their lightly spicy flavor is fine and nuanced. We love its smokiness, which complements the savory, slightly sweet flavor of these tempura tacos.



Ingredients

- 8 Corn Tortillas
- 1 Cup Rice Flour
- 1 Avocado
- 1 Clove Garlic
- 1 Lime
- 1 Red Onion
- 1¼ Pound Acorn Squash
- 1 Bunch Cilantro

Knick Knacks

- 2 Ounces Queso Fresco
- 2 Tablespoons Mayonnaise
- 2 Teaspoons Smoked Spanish Paprika

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 15 to 25 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Cut the lime into 6 wedges. Pit, peel and slice the avocado; top with **the juice of 2 lime wedges** to prevent browning. Pick the cilantro leaves off the stems; discard the stems. Peel and mince the garlic; smash with the side of your knife until it resembles a paste. Peel and very thinly slice the onion. Halve the squash; scoop out the seeds. Cut the squash lengthwise into 1/4-inch-thick wedges.

2



Make the paprika-lime sauce:

In a small bowl, combine the **garlic paste, mayonnaise, half the smoked paprika** and **the juice of 2 lime wedges**. Stir until well combined; season with salt and pepper to taste.

3



Coat the squash:

Place **1/4 cup of the rice flour** in a medium bowl. Add the **squash slices** and toss to thoroughly coat. Season with salt and pepper.

4



Make the batter:

In a medium bowl, whisk together **3/4 cup of water**, the **remaining rice flour** and **remaining smoked paprika** to create a thin batter; season with salt and pepper. (As the batter stands, it may thicken. You may need to add up to an additional 1/4 cup of water to maintain a thin consistency.)

5



Cook the squash:

In a large pan, heat a 1/4-inch-thick layer of oil on medium-high until hot, but not smoking. (The oil is hot enough when a drop of batter sizzles immediately when added to the pan.) Working in batches, dip the **coated squash** in the **batter** (letting any excess drip off). Very carefully add the **battered squash** to the pan. Cook 1 to 2 minutes per side, or until crispy and golden brown. Transfer to a paper towel-lined plate and immediately season with salt.

6



Warm the tortillas & plate your dish:

Working in batches, warm the **tortillas** in a clean, dry pan on medium for 20 to 30 seconds 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 **paprika-lime sauce** onto the bottom of each taco. Divide the **tempura squash** between the tacos. Top each with the **avocado** and **red onion**. Crumble the **queso fresco** over the top. Garnish with the **cilantro** and **remaining lime wedges**. Enjoy!