

Acorn Squash Tempura Tacos

with Smoked Paprika-Lime Sauce

For these hearty vegetarian tacos, we're taking one of our favorite cold-weather vegetables—sweet and nutty acorn squash—dredging it in a light tempura batter, then pan-frying it to perfection. (To keep your squash crisp and airy, be sure to use cold water when making the tempura batter!) For delicious flavor contrast, we're adding smoked paprika to the batter, and using it in a tart dipping sauce. Creamy avocado and crunchy red onion add layers of texture, while a garnish of crumbled Cotija cheese, cilantro and lime juice completes this authentic, delicious dinner.



Ingredients

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

Knick Knacks

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

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Quarter the lime. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Using a sturdy knife, halve the squash lengthwise; using a spoon, scoop out and discard the pulp and seeds. Slice the squash lengthwise into 1/4-inch-thick pieces. Pit, peel and thinly slice the avocado; toss with **the juice of 1 lime wedge** to prevent browning. Peel, halve and thinly slice the onion. Pick the cilantro leaves off the stems; discard the stems.

2



Make the smoked paprika-lime sauce:

In a bowl, combine the **garlic paste**, **mayonnaise**, **half the smoked paprika** and **the juice of 1 lime wedge**; stir until well combined. Season with salt and pepper to taste.

3



Coat the squash:

Place **1/4 of the rice flour** in a large bowl and add the **squash pieces**. Season with salt and pepper and toss to thoroughly coat.

4



Make the batter:

In a large bowl, whisk together the **remaining rice flour**, **remaining smoked paprika** and **3/4 cup of cold water** to create a thin batter. Season with salt and pepper. (If the batter starts to thicken, add up to 1/4 cup of cold water to maintain a thin consistency.)

5



Batter & cook the squash:

In a large pan, heat a thin layer of oil on medium-high until hot. Working in batches, dip the **coated squash** in the **batter** (letting any excess drip off). Once the oil is hot enough that a drop of batter sizzles immediately when added to the pan, carefully add the **battered squash**. Cook 1 to 2 minutes per side, or until crispy and golden. Transfer to a paper towel-lined plate; immediately season with salt. Carefully discard any excess oil. Wipe out the pan.

6



Toast the tortillas & plate your dish:

Heat the pan used to cook the squash on medium-high until hot. Working in batches, add the **tortillas**. Toast 30 seconds to 1 minute per side, or until lightly browned and pliable. Transfer to a plate and cover with a damp paper towel. Divide the toasted tortillas between 2 plates, layering 2 tortillas together for each taco. Spread each taco with a layer of the **smoked paprika-lime sauce**. Top with the **cooked squash**, **avocado**, **onion** and **queso fresco** (crumbling before adding). Garnish with the **cilantro** and **remaining lime wedges**. Enjoy!