

Grilled Zucchini Tacos

with Fresh Guacamole

Zucchini, the most popular type of summer squash, is a plant native to the Americas, but it gets its name from the Italian word “zucchina,” meaning small pumpkin. In Mexico, zucchini go by the name “calabacín,” similar to the word “calabaza,” for pumpkin. No matter what it’s called, this versatile vegetable is great for grilling and stuffing inside warm corn tortillas and topping with fresh, homemade guacamole.



Ingredients

- 2 Ounces Queso Fresco
- 2 Radishes
- 1 Bunch Basil
- 1 Bunch Cilantro
- 1 Clove Garlic
- 1 Jalapeño Pepper
- 1 Lime
- 1 Pound Zucchini
- 1 Red Onion
- 1 Avocado
- 12 Mini Corn Tortillas

Makes 2 Servings
About 670 Calories Per Serving



Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Crumble the queso fresco. Thinly slice the radishes and place in a bowl of cold water. Pick the basil and cilantro leaves off the stems; discard the stems. Roughly chop the cilantro leaves. Peel and mince the garlic; then, using the flat side of your knife, smash until it resembles a paste. Remove and discard the ribs and seeds of the jalapeño; mince the jalapeño. Cut the lime into quarters. Cut the zucchini in half crosswise, then lengthwise into 1/4-inch spears. Peel and mince the red onion.



Marinate the zucchini:

In a large bowl, combine the **zucchini**, **basil** (roughly chopping or tearing the leaves just before adding) and **half of both the garlic paste and red onion**. Drizzle with olive oil, season with salt and pepper and toss to combine. Set aside to marinate.



Make the guacamole:

Cut the **avocado** in half and remove the pit. Using a spoon, scoop the avocado out of the peel into a medium bowl. Using a fork, mash the avocado with **the juice of 2 lime wedges** until smooth. Stir in the **remaining garlic paste, half the cilantro and as much of the jalapeño and remaining red onion as you'd like** (you may have extra). Season with salt and pepper to taste and set aside as you continue cooking.



Grill the zucchini:

Preheat your broiler or grill on a medium-high flame. (Or use a stovetop grill pan on medium-high. If broiling, use a broiler pan or broiler-safe dish set at least 4 inches away from the heat source.) Grill the **marinated zucchini** 2 to 3 minutes per side, or until grill marks appear and the zucchini are tender. Transfer the grilled zucchini to a plate.



Warm the tortillas:

Just before the zucchini are finished cooking, place the **tortillas** on the grill (or in a dry pan on the stove, or under the broiler) for 30 seconds to 1 minute per side, or until soft and warmed through.



Plate your dish:

Make 6 tacos with 2 tortillas layered for each. Fill each taco with the **grilled zucchini, guacamole, radishes and queso fresco**. Garnish with the **remaining cilantro and lime wedges**. Enjoy!