



RECIPE: SPAGHETTI SQUASH TACOS

MAKES ENOUGH FILLING FOR 12 TACOS; SERVES 4

FOR SQUASH

1 (~3 lb) **SPAGHETTI SQUASH**, halved lengthwise and seeded

1 tablespoon **EXTRA VIRGIN OLIVE OIL**

Juice of **1 LIME**

1/2 teaspoon ground **CHILE POWDER**

1/2 teaspoon ground **CUMIN**

1/2 teaspoon ground **CORIANDER**

KOSHER SALT

FOR TACOS

12 Hot Bread Kitchen **CORN TORTILLAS**

2 cups warmed **REFRIED BEANS** or can black beans, drained

RED ONION, thinly sliced

Handful **CILANTRO**, finely chopped

1/2 cup grated **COTIJA** or crumbled **FETA CHEESE**

We're always looking for ways to incorporate all sorts of fruits and vegetables into our recipes so that we can collaborate with our farmer friends. Start with our stone-ground heritage corn tortillas, then fill with this vegetarian taco filling.

Recipe printed with permission from The Hot Bread Kitchen Cookbook: Artisanal Baking from Around the World by Jessamyn Waldman Rodriguez and the bakers of Hot Bread Kitchen with Julia Turshen (Clarkson Potter).

1. Preheat the oven to 400°F/205°C.

2. Rub the cut sides of the squash halves with the olive oil, put them cut side up on a rimmed baking sheet, and roast until tender, about 45 minutes.

3. Use a fork to shred the flesh into spaghetti-like strands into a large bowl (discard the skin). Add the lime juice, chile powder, cumin, and coriander. Season to taste with salt.

TACO ASSEMBLY

Warm tortillas by circling the edges with a little water, then heating on both sides on a dry skillet until soft and pliable. Keep warm in a kitchen towel. Repeat with all remaining tortillas.

Divide the beans, spaghetti squash, onion, cheese, and cilantro among the tortillas and serve immediately. *Provecho!*

HOT BREAD KITCHEN is a social enterprise bakery that creates economic opportunity through careers in food. Every purchase supports training for women facing economic insecurity.