

Butternut Squash Tacos with Chimichurri Sauce

Chimichurri sauce is pure magic. It's a spicy Argentinean parsley sauce that makes everything zippy and exotic. We're serving it up this week with butternut squash and black beans, which come together in delicious tacos. Yum!

30 Minutes to the Table

10 Minutes Hands On

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Rimmed Baking Sheet
Saucepan

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

4 MEEZ CONTAINERS

Chimichurri
Butternut Squash
Black Beans
Corn Tortillas

Make The Meal Your Own

Omnivore's Option – Steak is a traditional partner for chimichurri and would be right at home in these tacos. Sear a steak to your preferred doneness, rest and slice before adding to the tacos.

Cooking with a picky eater? Have each diner create his or her own taco.

Good To Know

Health snapshot per serving – 570 Calories, 18g Protein, 18g Fiber, 16 Smart Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Butternut Squash, Black Beans, Corn Tortillas, Onion, Red Wine Vinegar, Lime, Parsley, Olive Oil, Garlic, Spices

meezmeals

1. Getting Organized

Preheat your oven to 450. Put the **Chimichurri Sauce** in a bowl with 2 to 3 Tbsp of olive oil. Season with salt and pepper to taste. Set aside.

2. Roast the Squash

Put the **Butternut Squash** on a rimmed baking sheet. Drizzle with olive oil, season with salt and pepper and arrange in a single layer. Bake until the squash is fork tender and caramelized, about 18 to 22 minutes.

We like to line our baking sheets with parchment paper so nothing sticks.

3. Cook the Black Beans

While the squash is roasting, heat 1 Tbsp olive oil in a saucepan over medium-high heat. Add the **Black Beans** and cook for 2 to 3 minutes. Add ¼ cup water and turn the heat down to a simmer. Cook for 10 to 15 minutes, mashing the beans with a fork as they soften.

The goal is to have the beans a spreadable consistency after 10 minutes. If they start to dry out, add a touch of water.

4. Put It All Together

Heat the **Corn Tortillas** directly over a gas burner (or in a dry skillet) until warm and pliable, about 15 to 30 seconds per side. Serve the tortillas filled with black beans and squash. Spoon chimichurri on top to taste.

Love this recipe? #meezmagic

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois