

# 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

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### 1. Getting Organized

Preheat your oven to 450. Put the **Chimichurri Sauce** in a bowl with 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**