

Summer Squash Tacos

PREP TIME: 10 MIN | COOK TIME: 10 MIN | SERVINGS: 4*

INGREDIENTS:

- 1 Tbsp cooking oil
- 1 onion, diced
- 2 zucchinis, diced
- 3 stalks celery, diced
- 2 tsp garlic powder
- 1 tsp ginger powder
- Salt and pepper to taste
- (Optional) Additional seasonings of choice: cumin, chili powder, paprika, soy sauce, lemon/lime zest, etc.
- 12 small corn tortillas

RECIPE NOTES:

- To make tacos more filling: add in cooked protein: scrambled eggs, canned beans, ground turkey, minced chicken, diced tofu, etc.
- For added flavor: top tacos with shredded cabbage, guacamole or avocado slices, sour cream, fresh lime juice, or chopped cilantro

DIRECTIONS:

1. Heat oil in a pan over medium heat.
2. Once oil is hot, add diced onion and sauté until soft and translucent.
3. Add in diced zucchini and celery. Sauté on high heat for 2-3 minutes, or until zucchini and celery are soft.
4. Add in garlic powder, ginger powder, salt, pepper and other seasonings of choice. Toss everything to mix well.
5. Pan fry for another 2-3 minutes, or until small brown marks start appearing on the surface of the vegetables.
6. Remove veggie mixture from heat and assemble tacos by adding onto corn tortillas. Enjoy!

*1 serving = 3 tacos

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