



WFPB Wicked Pumpkin Tacos

From: Jeff Spurgess

Serves: 10+

Prep Time: 30 min

Cook Time: 60 minutes

Instructions

- 1) Preheat oven to 450. Peel, seed and cube pumpkin. Put very light olive oil on pumpkin and garlic head. Roast pumpkin and garlic for 40 minutes.
- 2) Add onion, jalapenos, adobe jalapenos, tomatoes, chopped cilantro stems, to a large pot and simmer during the roasting.
- 3) Add the roasted garlic and pumpkin to the pot along with chili powder, cumin, smoked paprika, salt, and pepper to the pot and cook for a few more minutes,
- 4) Add the rinsed and drained black beans. Heat until the beans are heated through and the sauce has thickened slightly.

Notes

Recommend with soft corn tortillas and sliced avocado

Ingredients

- 2 cooking pumpkins
- 1 large onion, chopped
- 1 head of garlic
- 8 large jalapenos, chopped
- 1/2 can of smoked adobe jalapenos
- 1 15 oz can of petite diced tomatoes
- ½ cup chili powder
- 1 bunch cilantro
- 2 tablespoons teaspoon cumin
- tablespoon smoked paprika
- 2 tablespoons teaspoon salt
- 2 tablespoons teaspoon black pepper
- 2 (15-ounce) can black beans, rinsed and drained

Cilantro Lime Slaw:

- 8 cups shredded cabbage
- bunch chopped cilantro
- 1/2 cup lime juice
- 2 tablespoon maple syrup
- teaspoon salt
- teaspoon black pepper

