



AUTUMN VEGGIE TACOS

Prep: 1h – Makes 6 tacos for 2 people - Easy

250g butternut squash, peeled
4 tbsp olive oil
¼ tsp chili flakes
4 large mushrooms
3 garlic cloves
150g kale
¼ tsp fennel seeds
3 tsp soy sauce
6 blue corn tacos
1 tbsp peanut butter
salt and pepper
cress

1. Preheat the oven to 200°C fan. Cut the butternut squash into cubes of approx. ½ cm. Put into a baking dish, drizzle with 2 tbsp olive oil, the chili flakes and season with a bit of salt. Bash the garlic cloves and leave ¼ clove aside for the mushrooms later. Add the garlic cloves to the squash and bake in the preheated oven for 20mins until soft.
2. Meanwhile, quarter the mushrooms and cut into slices. Put 1 tbsp olive oil into a frying pan and fry the mushrooms until soft. Add the chopped garlic and season with salt, fry for another minute, then set aside.
3. Strip the kale leaves from the stalks. Heat the remaining tablespoon of olive oil in the same frying pan used for the mushrooms and fry the kale with the fennel seeds and soy sauce for a few minutes until soft. Remove and set aside.
4. Once the squash is baked, remove the skin from the baked garlic cloves, chop then crush to a puree with the flat side of your knife's blade. Mix the garlic paste with the butternut squash.
5. Toast the corn tacos in a hot frying pan in batches, toasting them for a minute or so on each side until the tacos start forming air bubbles inside, are fragrant and slightly toasted.
6. Mix the peanut butter with 2 tbsp water so you get a runny dressing. Season with salt and pepper and chili flakes(if needed). Put a bit of kale onto each toasted taco, top with mushrooms and butternut squash cubes. Drizzle with peanut butter and sprinkle with cress.

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