



## Spicy Avocado Squash Tacos

- 2 Zucchini, diced into small cubes
- 2 Yellow Squash, diced into small cubes
- 1 Jalapeño, diced
- 1 Sweet Onion, diced
- 1 tbsp Extra Virgin Olive Oil
- 1/4 tsp Cumin
- 1/4 tsp Paprika
- 1/2 tsp Dried Oregano
- 1/4 tsp Garlic Powder
- 1/2 Cup Oaxaca Cheese, shredded
- **HOPE Spicy Avocado Hummus**
- 1/4 Cup Cilantro, chopped
- Lime Wedges
- Tortillas
- Salt and Pepper, to taste

### Instructions

1. Preheat oven to 375 degrees.
2. In a large bowl, combine zucchini, yellow squash, jalapeño, sweet onion, and olive oil. Stir in cumin, paprika, dried oregano, garlic powder, and salt and pepper to taste.
3. Spread mix onto a baking dish and bake for 20-25 minutes.
4. While squash mix is baking, prepare tortillas with a generous spread of **HOPE Spicy Avocado Hummus**.
5. Remove squash mix from oven and divide among tortillas.
6. Top with shredded cheese, cilantro, and a squeeze of fresh lime.
7. Serve and enjoy!